



From the Kitchen of Chef Xavier Jaramillo



Caribbean Rice and Dark Red Beans (Dairy-Free)

Serves: 10-12 with ½ cup portions

Ingredients:

2 Tbsp. dairy-free butter

1 cup diced onions

1 tsp. paprika

1 tsp. onion powder

1 tsp. garlic powder

Salt to taste, optional depending on broth sodium

½ tsp. black pepper (adjust to taste)

½-1 tsp. dried thyme leaves

4 cups parboiled rice, uncooked

8 cups vegetable broth (or as needed for parboiled rice). One can of unsweetened coconut milk can be subbed instead

2 16 oz. cans dark red beans, rinsed and drained

¼ cup green onions, sliced (for garnish or mix-in)

1 Tbsp. kosher salt

Process:

Begin by sautéing the aromatics: In a large pot or deep skillet, melt the dairy-free butter over medium heat. Add diced onions and sauté for 3-4 minutes until softened and fragrant.

Season the base by stirring in paprika, onion powder, garlic powder, salt, black pepper and thyme.

Cook for about 30 seconds to bloom the spices.

Add the parboiled rice and stir to coat with the seasoned onion mixture. Pour in the vegetable broth and bring to a gentle boil. Reduce heat to low, cover and simmer for 15-18 minutes, or until the rice is tender and liquid is absorbed.

Gently fold in the drained dark red beans. Cover and cook an additional 5 minutes, allowing flavors to combine.

Turn off heat, fluff with a fork and stir in green onions. Adjust seasoning if needed.



Chef Xavier Jaramillo, Xav's Jammin' Caribbean Fusion

Chef Xavier Jaramillo is the current Operations Director for School Nutrition at the Detroit Public Schools Community District. He previously served as Executive Chef and Food Service Manager for Spectrum Juvenile Justice Services (SJJS).

Born in Jamaica, West Indies, Chef Jaramillo later moved to New York City, where he matriculated through the New York Public School system and earned his high school diploma in 1996. He received a Bachelor degree in Liberal Arts from Aquinas College in Grand Rapids in 2000, followed by an Associate degree in Culinary Arts from Schoolcraft College in Livonia in 2010. That same year, he earned his Culinary Certification from the American Culinary Federation.

In July 2017, Chef Jaramillo became a Culinary Instructor for Operation ABLE and currently serves on the Leadership Board of the Detroit Restaurant and Lodging Association. An entrepreneur at heart, he is the founder of Xav's Catering, Xav's Jammin Caribbean Fusion Food Truck, and opened his first restaurant in Fall 2025 in Farmington Hills.

Chef Jaramillo is married and the proud father of three daughters.

