



## JERNEJ KITCHEN

# MEXICAN-INSPIRED RICE WITH BEANS

*Mexican-inspired rice with Beans is a delicious side for various meat and vegetarian main dishes. The preparation is quick, and simple and it tastes yummy.*

SERVES	4	PEOPLE
PREPARATION	5	MINUTES
COOK:	35	MINUTES
TOTAL TIME:	40	MINUTES

### MEXICAN-INSPIRED RICE WITH BEANS

300 g (10.5 oz) long grain white rice

2 tbsp olive oil

1 onion

1 red bell pepper

1 tbsp jalapeño, chopped

2 garlic cloves

1 tsp paprika powder

1 tsp tomato paste

350 g (12.3 oz) diced canned tomatoes

1 tsp salt

100 g (1/2 cup) canned black beans

100 g (2/3 cup) frozen peas

1 tsp lime juice, freshly squeezed

1 tsp parsley or coriander

### PREPARATION

Rinse the rice under running water and leave on the colander until needed.

### SAUTÉ THE VEGETABLES

Add oil to a large pan and place over medium heat. Add the diced onion, bell pepper, and jalapeño, and sauté the vegetables for 8 minutes over low heat. Add the rice, stir, and pan-fry for 4 minutes. Add the minced garlic and season with paprika powder and tomato paste. Cook for 2 minutes.

### MEXICAN-INSPIRED RICE

Add diced tomatoes and pour in 300ml (1 1/4 cups) water or chicken broth. Season with salt and bring to a boil. Reduce the heat, cover with a lid, and cook for 12 - 14 minutes. Add the rinsed and drained black beans and frozen peas. Stir, cover with a lid, and cook for 4 minutes.

### SERVE

Before serving, stir the lime juice into the rice and sprinkle with chopped parsley or coriander (cilantro).

### TOOLS AND EQUIPEMENT

colander

large pan with a lid

kitchen knife

cutting board