

Mexican Rice and Beans

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

This Mexican beans and rice recipe is spicy and delicious

Ingredients

- - 2 tablespoons olive oil - 1 small onion
- diced - 1 small poblano pepper
- diced - 1 clove garlic
- chopped - 1 cup basmati rice - 2 teaspoons paprika - 1 teaspoon ground cumin - 1 teaspoon dried oregano
- salt and ground black pepper to taste - 2 tablespoons tomato paste - 2 cups vegetable broth - 1 (14 ounce) can pinto beans
- rinsed and drained

Instructions

1. Heat olive oil in a medium pot over medium-high heat. Cook and stir onion
2. poblano pepper
3. and garlic in hot oil for 2 to 3 minutes. Add rice and cook
4. stirring occasionally
5. until rice is completely coated in oil
6. about 2 minutes. Season with paprika
7. cumin
8. oregano
9. salt
10. and black pepper. Stir in tomato paste and cook for 1 to 2 minutes. Add vegetable broth and pinto beans. Bring to a boil; reduce heat to low. Cover and simmer until rice is tender
11. 15 to 20 minutes. Remove the pot from the heat
12. keep covered
13. and let stand for at least 5 minutes. Fluff with a fork. Recipe Tip You can use green bell pepper instead of poblano and chicken broth instead of vegetable broth.