

Mexican Black Beans and Rice

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This recipe for Mexican rice and beans is a loweffort tasty dish It can be eaten as a meal in itself or served as an excellent side to any MexicanAmerican food Top it with Cheddar American Parmesan or any other cheese of choice if desired Serve it with hot sauce tortilla chips avocado or any of your other favorite condiments

Ingredients

- - 2 tablespoons coconut oil - 1 teaspoon chili powder - 1 teaspoon garlic powder - 1 teaspoon ground cumin - 1 teaspoon ground coriander - 2 stalks celery
- chopped - 1 tomato
- chopped - ½ cup frozen corn - 2 teaspoons chopped fresh oregano - 2 teaspoons chopped fresh cilantro - 1 (15 ounce) can black beans
- rinsed and drained - ½ cup mild salsa - ¼ cup water
- or as needed - 2 cups cooked white rice - salt to taste

Instructions

1. Heat coconut oil in a large skillet over medium-low heat. Add chili powder
2. garlic powder
3. cumin
4. and coriander; fry until fragrant
5. about 30 seconds. Add celery
6. and cook and stir until softened
7. 3 to 5 minutes. Add tomato
8. frozen corn
9. oregano
10. and cilantro; stir to coat. Stir in black beans and salsa. Bring to a simmer and cook for 10 to 15 minutes
11. adding water as needed to keep the mixture saucy. Remove from the heat and stir in cooked rice until coated. Season with salt.