

The Best Baked Rice and Beans

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

This Spanishstyle baked beans and rice dish is incredibly delicious Due to certain worldwide events Ive been getting many requests for easy hearty recipes that can be made using basic dry and canned goods This recipe is all that and more Youll also see a fantastic foolproof way of making perfect rice every time Garnish with Monterey Jack cheese sour cream and chopped cilantro if you like

Ingredients

- - 3 cups basmati rice - 1 tablespoon chili powder - 2 teaspoons kosher salt
- or to taste - 2 teaspoons ground cumin - 1 teaspoon freshly ground black pepper - ¼ teaspoon cayenne pepper (Optional) - ¼ teaspoon dried oregano - ¼ cup olive oil - 2 (15 ounce) cans kidney beans
- rinsed and drained - 1 (16 ounce) jar tomato salsa - 2 cups chicken broth

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Pour rice into a casserole dish; season with chili powder
2. salt
3. cumin
4. black pepper
5. cayenne pepper
6. and oregano. Pour in olive oil and stir until rice is thoroughly coated. Add beans
7. salsa
8. and broth; stir until evenly combined. Cover very tightly with heavy-duty aluminum foil. Bake in the preheated oven until rice is tender
9. about 1 hour and 10 minutes. Remove the foil; taste and adjust seasoning if necessary. Fluff with a fork and serve hot. Chef's Notes You can use any long-grain white rice for basmati
10. paprika for chili powder
11. melted butter for olive oil
12. water for chicken broth
13. and any type of canned beans — pintos would be great
14. as would black beans. Once you unwrap the dish from the oven
15. make sure the rice is fully cooked before fluffing it with a fork. If it's not
16. re-cover and continue baking until tender.