

Recipe

Cuban Black Beans & Rice

By

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Ingredients

- 1 cup rice
- 1 tbsp olive oil
- ½ tsp hing
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 ¾ cup of black beans, cooked
- 1 tbsp lemon juice
- 1 tsp salt
- ½ tsp pepper
- ½ cup chopped yellow pepper, green pepper, each
- 1 cup chopped tomatoes
- ½ tsp cayenne pepper
- Garnish: lemon wedges, cilantro leaves

Preparation

1. Cook rice according to the package (I always eat brown rice which takes longer to cook, as shown in picture).
2. Heat oil in a skillet over medium-high heat. Add peppers, cook, stirring until tender, about 7 minutes. Add oregano, hing, salt, tomatoes, cayenne pepper, and pepper. Stir.
3. Add in beans, lemon juice, and some water (about ½ cup) if needed; bring to a simmer. Reduce heat to low and simmer for 5 minutes.
4. *Another easy one dish meal. Lemon juice makes it so delicious!

Serves

4 (small) servings

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Hare Rama Hare Rama Rama Rama Hare Hare