



Fiesta Beans and Rice

Be sure to use both red and green bell peppers for a colorful, festive side dish.

2 Tbs. olive oil
1 medium onion, chopped
1 red bell pepper, chopped
1 green bell pepper, chopped
2 garlic cloves, minced or pressed
1 cup vegetable stock
1 tsp. chili powder
1 tsp. oregano
1 tsp. cumin
¼ tsp. ground coriander
1 15-oz. can black beans, rinsed and drained
2 cups cooked rice
Salt to taste
Freshly ground black pepper
Hot sauce to taste (optional)
Fresh cilantro, chopped (optional garnish)

1. In a large saucepan, sauté the onion and bell peppers until the onion is translucent. Add garlic, vegetable stock, chili powder, oregano, cumin, coriander, and black beans. Bring to a boil. Cover, reduce heat, and cook for 10 minutes.
2. Stir in rice and season with salt, freshly ground pepper, and hot sauce (optional). Cook until heated through. Garnish with fresh, chopped cilantro if you like.