

Red Beans & Rice

From
David Nuno & Mama Nuno

Ingredients:

2 Tbsp. Goya EVOO
½ finely chopped Onion
¼ finely chopped Green bell pepper
1 tbsp. Goya minced garlic
1 tsp. Oregano leaves
2 tbsp. Goya tomato sauce
1 can Goya red kidney beans, drained and rinsed
1 tsp. Goya salt
1 cup Canilla extra-long grain rice
¼ lb Ham steak, cut into ½ inch dice
½ tsp. Cumin
Ground pepper

Recipe:

- Heat oil in medium heavy bottomed pot over medium heat, cook the ham stirring and set aside. In the same casserole, heat the oil over medium heat and cook the onion, bell pepper, garlic, oregano and cumin and later add the tomato sauce and ham.
- Stir kidney beans into pot, add 2 cups of water and bring to boil, season with salt.
- Stir rice and cook uncovered until most of the liquid has been absorbed, reduce heat to low, cover and simmer until the rice is tender, about 20 minutes. Fluff rice with fork and serve.