

Mexican Rice, Charro Beans

Charro Beans

Ingredients:

½ lb Bacon cut in ½" pieces
1 Onion, diced
1 tsp minced Garlic
1 tbsp Recaito*
1 (7 oz) can Chipotle peppers
3 ½ oz Sazón without Annatto**
8 oz Tomato sauce
1 packet Chicken bouillon
2 cups Water
2 (15.5) oz cans of pinto beans, drained, rinsed
Adobo all purpose seasoning to taste
Crumbled Queso Fresco for topping

NOTE:

* Recaito is a Puerto Rican cooking base made from cilantro, onions, and garlic. Goya makes a good one you can find at Fiesta.

** Sazón is a Puerto Rican blend of spices traditionally made of coriander, cumin, achiote, garlic powder, oregano, salt & pepper. Goya makes a variety of sazóns you can find at Fiesta.

Directions:

In a 4-quart saucepan over medium heat, cook bacon until browned.
Drain off all but 1 tbsp of fat.
Stir in onion and garlic, and cook until onions are translucent.
Stir in recaito, chipotle, sazón, tomato sauce, bouillon, water and beans and bring to a boil.
Lower heat and simmer, uncovered, for 10 minutes or until thick, but still soupy, stirring occasionally.
Season with adobo and top with queso fresco.

Mexican Rice

Ingredients:

1-2 tbsp Vegetable oil
½ Onion, diced
2 cloves Garlic, minced
1 cup white Rice
8 oz Tomato sauce
1¾ cups Water
1 tsp Cumin
½ tsp Salt, more to taste
¼ tsp Pepper

Directions:

Heat vegetable oil at medium heat, add diced onion, garlic, and rice & saute 5 min.
Add tomato sauce, water, cumin, salt, and pepper.
Turn to medium-low heat and cover for 25 minutes, stirring occasionally.
Serve hot