

Costa Rican Rice and Beans (Gallo Pinto)

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Ingredients

- 1/2 onion, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1/4 teaspoon salt
- 1/2 cup uncooked brown rice, rinsed and drained
- 3/4 cup cooked or canned black beans, drained and rinsed
- Hot sauce to taste

Steps

1. Sauté the onions and bell peppers in a pot over medium heat, stirring frequently, for about 8 minutes or until the onions start to turn light brown and translucent. Add water 1 to 2 tablespoons at a time as needed, to keep the onions from sticking to the pot.
2. Add the garlic and sauté for 1 minute more. Add 1 cup water and salt and bring the mixture to a boil.
3. Add the rice and return the mixture to a boil; cover the pot and reduce the heat to low. Cook the rice for 30 to 35 minutes, until all moisture is absorbed.
4. Remove from the heat, stir in the beans, and serve drizzled with hot sauce.