

Spanish Rice and Beans

Source

<https://www.acouplecooks.com/spanish-rice-and-beans/>

Ingredients

1x

- 1/2 medium white onion (1 cup finely diced)
- 2 tablespoons olive oil
- 2 cups medium or long grain white rice
- 1 1/2 cups salsa
- 1 teaspoon adobo sauce from a can of chipotle peppers*
- 3 cups vegetable broth
- 1/2 teaspoon kosher salt, plus more to taste
- 15-ounce can beans (kidney, pinto, or black beans), drained and rinsed
- 1/2 cup chopped roasted red peppers from a jar
- 1/2 cup chopped cilantro

2x

- 1 medium white onion (2 cup finely diced)
- 4 tablespoon olive oil
- 4 cup medium or long grain white rice
- 3 cup salsa
- 2 teaspoon adobo sauce from a can of chipotle peppers*
- 6 cup vegetable broth
- 1 teaspoon kosher salt, plus more to taste
- 30-ounce can beans (kidney, pinto, or black beans), drained and rinsed
- 1 cup chopped roasted red peppers from a jar
- 1 cup chopped cilantro

3x

- 1 1/2 medium white onion (3 cup finely diced)

- 6 tablespoon olive oil
- 6 cup medium or long grain white rice
- 4 ½ cup salsa
- 3 teaspoon adobo sauce from a can of chipotle peppers*
- 9 cup vegetable broth
- 1 ½ teaspoon kosher salt, plus more to taste
- 45-ounce can beans (kidney, pinto, or black beans), drained and rinsed
- 1 ½ cup chopped roasted red peppers from a jar
- 1 ½ cup chopped cilantro

Instructions

1. Finely dice the onion.
2. Heat the olive oil in a large saucepan over medium heat. Add the onion and saute for 5 minutes until translucent, stirring occasionally. Add the rice and cook for 2 minutes, stirring occasionally. Add the salsa, adobo sauce, broth, and kosher salt.
3. Bring to a boil. Then reduce the heat to low, cover, and simmer for 20 minutes until all the liquid is cooked out. Remove from the heat and allow to stand for 5 minutes to steam.
4. Fluff with a fork. Stir in the beans (drained and rinsed), chopped roasted red peppers and cilantro. Serve immediately.