

# 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.