



TRADICIONES



Make your own Costa Rican meal!



Gallo Pinto

Rice and Beans

[SEE RECIPE](#)

Commonly known as Pinto, Gallo Pinto is Costa Rica's signature dish. This delicious combo of rice and beans is eaten for lunch, breakfast or dinner in households all over the country.

SERVES four

COOKS IN 20 min

DIFFICULTY easy

VEGAN DISH

INGREDIENTS

3 cups cooked rice

2 cups cooked beans

Half a celery stalk, minced

Half an onion, minced

Half a red bell pepper, minced

1 TSP ground cumin

1 TBSP cooking oil

Salt & ground pepper

1/4 cup fresh coriander

1 TBSP Worcestershire sauce

PREPARATION

In a large skillet, melt the butter at medium heat and add in the garlic, onion, sweet pepper and celery. Stir-fry for 3 minutes, and then add in the black beans and their broth. Before adding the rice, season the beans with Worcestershire sauce and cook for 5 minutes. Mix the rice slowly and cook until the liquid has evaporated. Add the cilantro, salt and pepper to taste and serve.



96 px



TRADICIONES



Make your own Costa Rican meal!

64 px

266 px

14 px

13 px



Gallo Pinto

6 px
6 px



Rice and Beans

25 px

30 px

SEE RECIPE

113 px

Gallo Pinto

64 px

64 px

35 px

Commonly known as Pinto, Gallo Pinto is Costa Rica's signature dish. This delicious combo of rice and beans is eaten for lunch, breakfast or dinner in households all over the country.

32 px

15 px

SERVES four

COOKS IN 20 min

15 px

DIFFICULTY easy

VEGAN DISH

15 px

32 px

INGREDIENTS

3 cups cooked rice

2 cups cooked beans

Half a celery stalk, minced

Half an onion, minced

Half a red bell pepper, minced

1 TSP ground cumin

1 TBP cooking oil

Salt & ground pepper

1/4 cup fresh coriander

1 TBSP Worcestershire sauce

32 px

PREPARATION

In a large skillet, melt the butter at medium heat and add in the garlic, onion, sweet pepper and celery. Stir-fry for 3 minutes, and then add in the black beans and their broth. Before adding the rice, season the beans with Worcestershire sauce and cook for 5 minutes. Mix the rice slowly and cook until the liquid has evaporated. Add the cilantro, salt and pepper to taste and serve.

32 px

80 px



Make your own Costa Rican meal!

1 px #314040

DIN Regular 16pt
#314040



DIN Bold Alt 24pt
DIN Reg 14 pt
#314040

Gallo Pinto

Rice and Beans

#4fa84c

SEE RECIPE

DIN Regular 10pt
#fef6db

Gallo Pinto

X

DIN Bold Alt 22pt

#314040

Commonly known as Pinto, Gallo Pinto is Costa Rica's signature dish. This delicious rice and beans is eaten at lunch, breakfast or dinner in households all over

Left align

DIN light 16pt

#314040

Spacing 19pt

240px x 2 px

#8dd3cb

SERVES four

COOKS IN 20 min

DIFFICULTY easy

VEGAN DISH

INGREDIENTS

#fef6db

3 cups cooked rice

2 cups cooked beans

Half a celery stalk

Half an onion, minced

Half a red bell pepper

1 TSP ground cumin

1 TBP cooking oil

Salt & ground pepper

1/4 cup fresh coriander

1 TBSP Worcestershire sauce

Left align

DIN bold alternate 18pt

#68bc68

DIN light 16 pt

#314040

Spacing 24pt

PREPARATION

In a large skillet, melt the butter at medium heat and add in the garlic, onion, sweet pepper and celery. Stir-fry for 3 minutes, and then add in the black beans and their broth. Before adding the rice, season the beans with Worcestershire sauce and cook for 5 minutes. Mix the rice slowly and cook until the liquid has evaporated. Add the cilantro, salt and pepper to taste and serve.