

# Black Beans

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1	1 lbs	Black Beans	Soak overnight.
2	1 2 Tbsp	Onion, Diced Olive Oil	Add olive oil and onions to pot on medium heat. Stir until softened.
3	6 Cups 5 g 5 g 5 g 10 g 2 Tbsp	Water Cumin Mexican Oragano Garlic Powder Sugar Apple Cider Vinegar	Drain your beans, and add the drained beans to the pot. Cover with water, and add seasonings. Bring to a boil and simmer for one hour.
4	15 g	Chicken base	Add chicken base, stir, and simmer for another hour.

# Cilantro-Lime Rice

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1	180 g 10 g 1 Tbsp	Rice Salt Olive oil	Wash the rice. Cook the rice in a rice cooker.
2	1 Tbsp 1/2 Bunch	Lime Juice Cilantro	Mix in lime juice and cilantro, then let rest on keep-warm.

# Fajita Vegetables

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1	1 1/2 1 8 oz 3 Tbsp	Red Onion Bell Pepper Sliced Mushrooms Olive Oil Salt and Pepper	Julienne the onions and bell pepper. Add oil and vegetables to a hot pan and let sear for two minutes. Add salt and pepper, then let cook, tossing occasionally.
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# Adobe Chicken

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1	60 g 15 g 5 g 2 g 5 g 5 g 18 g 8 g 114 fl. oz	Chile Powder Minced Garlic Black Pepper Ground Cinnamon Cumin Mexican Oregano Apple Cider Vinegar Salt Water	Roast garlic in a pan and blend with remaining ingredients
2	1/2 3 Tbsp 2 Tbsp	Red Onion, Diced Olive Oil Lime Juice	Add additional ingredients and blend.
3	1 lb	Chicken Thighs	Debone and flatten chicken thighs. Add marinade and chicken to a disposable bag and refrigerate for 30 minutes.
4	1 Tbsp	Vegetable Oil	Add oil to a cast-iron pan. Once smoking, cook chicken in batches to an internal temperature of 185 degF.