

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. |