

Cuban rice, red bell pepper, black beans, deglazed with red wine vinegar |

Recipe for 4 servings

Description

A quick and delicious recipe

Note

You can replace the cumin with a mild spice like turmeric and the red wine vinegar with rice vinegar

Ingredients

Cuban rice

- 150 Gr Red pepper
- 150 Gr Green pepper
- 150 Gr Onion
- 200 Gr Canned black beans
- 2 Clove(s) Chopped garlic
- 1 Tsp Cumin powder
- 50 Ml Red wine vinegar
- 250 Ml White rice
- 350 Ml Cold water

- Salt and pepper

Preparation

- Preparation time **30 mins**

Setting up

Rinse the rice under cold water, the water must be completely transparent.

Peel the onion and chop it.

Cut the peppers in half lengthwise. Make a julienne (sticks) then reunite the sticks and cut them into brunoises (small cubes)

Peel the garlic and chop it

Drain the black bean can

Cooking and finishing

Once the rice is rinsed, put it in a saucepan with water, cover and cook for 15 minutes. When the

rice is boiling, lower the heat and continue to cook on low heat (do not remove the lid). Let it rest for 15 minutes after cooking.

In a frying pan, sweat the onion and the peppers with oil for 4 minutes (without coloring), add the garlic and the cumin and cook for about 1 minute. Add the beans and deglaze with the red wine vinegar.

Add your cooked rice, mix and check the seasoning

Bon appétit!