



Black Beans and Rice

Ingredients:

1 teaspoon vegetable oil

1 medium onion, chopped

2 bay leaves

4 cloves garlic, minced

2 (15 oz.) cans black beans, drained and rinsed

1 tbsp. cilantro

15 ounces low sodium tomatoes, canned, diced

10 ounces corn, frozen, thawed

1/2 tsp. cumin

1/2 tsp. chili powder

Red pepper flakes to taste (optional)

2 cups brown rice, medium-grain, cooked

1/2 cup cheddar cheese, low-fat, shredded

Equipment:

Colander
Cutting board
Knife
Can opener
Non stick skillet

Number of Servings: 8 Prep Time: 20 minutes Total Time: 20 minutes For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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Nutrition Facts

Serving Size: 3/4 cup

Servings: 8				
Amount Per Serving				
Calories 602		Calories from I	Calories from Fat 36	
	%Daily Value*			
Total Fat 4g			7%	
Saturated Fat 1g			5%	
Cholesterol 1mg			0%	
Sodium 60mg			2%	
Total Carbohydrate 114g			38%	
Dietary Fiber 19g			75%	
Protein 30g			60%	
Vitamin A	10%	Vitamin C	21%	
Iron	38%	Calcium	20%	
*Percent Daily Values are based on a 2,000 calorie diet.				

Directions

- 1. Rinse beans with water in colander to remove sodium.
- 2. Sauté onions, garlic, and bay leaves in oil in large non stick skillet. Cook until onions are translucent.
- 3. Add black beans, cilantro, tomatoes, cumin, chili powder, red pepper flakes, and corn.
- 4. Simmer until heated through and flavors meld. Remove Bay leaves.
- 5. Pour bean mixture over the rice.
- 6. Sprinkle cheese over the beans.

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