

RED BEANS & RICE



INGREDIENTS

2 cups water
1 cup rice
1 Tbsp olive oil
1 onion, peeled and small dice
1 stalk celery, small dice
1/2 green bell pepper, cored and small dice
2 cloves garlic, minced
1 oz. smoked pork or 1 Tbsp smoked paprika
2 cans (15 oz.) kidney beans, not drained
2 cups vegetable broth
2 bay leaves
1/2 tsp dried thyme
1 tsp hot sauce
1/4 tsp salt

DIRECTIONS

1. Combine rice and 2 cups of water in a saucepan and bring to a boil.
2. Then, reduce to a simmer, cover and cook until rice is tender.
3. In a large pot, add oil, onion, celery, bell pepper, smoked pork or paprika, thyme, hot sauce, salt and pepper.
4. Cook five to seven minutes.
5. Add garlic, beans, broth and bay leaves.
6. Reduce heat and simmer for 15 to 20 minutes.
7. Serve with rice.