

THE WAY THE COOKIE CRUMBLES



Spicy Mexican Beans and Rice

8 servings

2 tablespoons vegetable or olive oil

1 large or 2 small to medium onions, diced

salt

4 cloves garlic, minced

2 teaspoons chili powder

1 teaspoon cumin

½ teaspoon oregano

½ cup green chile, roasted, peeled, and diced

2 chipotle chiles, minced

2 (15-ounce) cans black beans, drained and rinsed

1 (15-ounce) can kidney beans, drained and rinsed

1 (15-ounce) can pinto beans, drained and rinsed

1 (14-ounce) diced tomatoes

1 cup chicken broth

juice from 1 lime

6 cups cooked rice from 2 cups uncooked rice

cilantro, minced

optional toppings: queso fresco or cheddar cheese, diced avocado, Greek yogurt or sour cream

Heat the oil in a large saucepan over medium heat. Add the onion and a pinch of salt and cook, stirring occasionally, until just beginning to brown at the edges, about 8 minutes. Add the garlic, chili powder, cumin, and oregano; cook, stirring constantly, until fragrant, about 30 seconds. Add the green chile, chipotle chiles, beans, tomatoes, and broth; cover, bring to a simmer, then reduce the heat to low and lightly simmer until the flavors are blended, at least 20 minutes or up to an hour if you aren't in a hurry. If the mixture is too liquidy, remove the cover, increase the heat to medium, and simmer until the desired thickness is reached. Taste and add salt if necessary. Stir in the lime juice. Serve over rice, topped with cilantro and other toppings as desired.