

# Black Beans and Rice

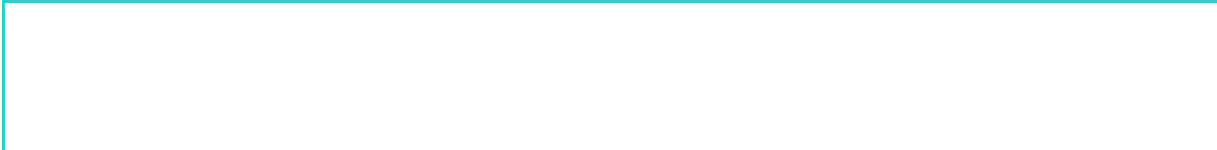
**Category:** Vegetables

**Servings:** 6

**Rating:** 10

**Source:** simplyrecipes.com

**Description:**



**Ingredients:**

white rice	1 cup long grain
onion	1 small, chopped
green bell pepper	1/2, chopped coarsely
red bell pepper	1/2, chopped coarsely
olive oil	a tablespoon or so
garlic	3 cloves, minced
black beans	1 19 ounce tin, drained
vinegar	2 tablespoons
tabasco	a few splashes
oregano	1 teaspoon dried or 1 tablespoon fresh
salt	to taste
pepper	to taste
cilantro	2-3 tablespoons, minced for garnish
lime	1 lime, cut into wedges

**Instructions:**

Cook the rice according to package instructions and then turn off the heat and leave it sit for 10 minutes.

Sauté the onions and bell peppers in olive oil until just beginning to soften, about 3-4 minutes, then add garlic and continue cooking for a minute more. Add the black beans, vinegar, and Tabasco. Bring to a boil, reduce the heat, and cover and simmer for 5 minutes.

Stir in the rice and oregano. Season with salt and pepper, sprinkle with cilantro and serve with lime wedges.