



bit spicy

Mexican Rice

This is a simple but delicious side-dish for enchiladas, chilli or any Mexican meal. It even works really well as a hot dish to serve at a barbeque! **serves 4-6**

- 250g/ 8oz easy-cook rice (yes, here it is definitely better!), just cooked (this is the dry weight)
 - 2 tbsp vegetable oil
 - 1 tsp mexican spices or smoked paprika
 - 1 onion, very finely chopped
 - 1 clove garlic, crushed
 - 1 can beans (kidney, black bean, etc), drained
 - 1 red or green bell pepper, diced
 - other optional ingredients: small can of sweetcorn; diced courgette
 - chopped coriander to serve
1. Fry the onion in the oil until soft, then add the garlic, spices and any other ingredients used.
 2. Cook until the vegetables are still crisp.
 3. Stir in the rice, season well and heat through.
 4. Serve warm or cold, with a sprinkling of chopped fresh coriander stirred through.