



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 barbecue! If you want to make a main meal of it, fry some sliced chicken pieces in the spices before adding the rice. **Serves 4**

Ingredients:

- 250g/ 8oz easy-cook rice (yes, here it is definitely better!)
- 2 tbsp vegetable oil
- 1 tbsp Bitspicy smoky chilli or fajita blend
- 1 onion, very finely chopped
- 1 clove garlic, crushed
- 1 can beans (kidney, black bean, etc), drained
- small can sweetcorn
- red or green pepper, diced

Recipe:

1. Fry the onion in the oil until soft, then add the pepper, garlic and spices and cook for a couple of minutes.
2. Stir in the rice and beans.
3. Add about 300 ml water, bring to the boil and simmer very gently with the lid on until the water is absorbed and the rice cooked. Add more water if necessary.
4. Season, and eat hot or warm.

Cook's notes

- Turn leftovers into a lovely salad! Add a couple of chopped tomatoes, a diced avocado and a sprinkling of fresh coriander. Make a simple dressing of olive oil, lime juice, and salt and pepper. You could even stir in some crumbled feta!