

One-Pot SMOKY BLACK BEAN *and* RICE SKILLET



SERVES: 4



TOTAL TIME:
25 MINUTES



ESTIMATED COST:
\$4

Ingredients

- 1 cup long-grain white rice,
- 2 cans black beans, drained and rinsed,
- 1 can diced tomatoes,
- 2 cups chicken or vegetable broth,
- 1 tsp cumin,
- 1 tsp smoked paprika,
- Salt, garlic powder, and a drizzle of olive oil,
- Optional toppings: shredded cheese, sour cream, sliced green onions



Instructions

- 1 Heat a large skillet over medium heat with a drizzle of oil. Add the rice and toast it for about two minutes, stirring constantly.
- 2 Pour in the broth, tomatoes (with their liquid), beans, and all the spices. Stir to combine, then bring to a boil.
- 3 Reduce heat, cover, and simmer for 18 to 20 minutes until the rice is cooked through and has absorbed most of the liquid.
- 4 Taste and adjust seasoning. Pile on your toppings and serve straight from the pan.

