



Tex Mex Beans

with Lime Rice

Hearty and wholesome Mexican-style black beans simmered with onion, capsicum, tomato, and warming spices, served over fluffy lime-infused basmati rice.



30 minutes



Vegetarian



2 servings

FROM YOUR BOX

BASMATI RICE	150g
LIME	1
BROWN ONION	1
GREEN CAPSICUM	1
TINNED BLACK BEANS	400g
TOMATOES	1
CHIVES	1 bunch
AVOCADO	1
YOGHURT	1 tub
GARLIC CLOVE	1

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, smoked paprika

NOTES

You can switch up the dish and serve the beans and rice wrapped up in a burrito. Or, save the rice for another time and add tortilla chips to make nachos.

1. COOK THE RICE

Place **rice** in a saucepan and cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium–low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Add **lime zest** and stir carefully with a fork.

2. SIMMER THE BEANS

Heat a frypan over medium–high heat with **oil**. Dice **onion** and **capsicum**. Add to pan as you go along with **1/2 tbsp cumin** and **1/2 tbsp smoked paprika**. Cook for 5 minutes until fragrant and softened. Drain, rinse and stir in **beans** along with **1/4 cup water**. Simmer for 5 minutes, season with **salt and pepper** to taste.

TIP Add tomato paste for a richer finish. Swap or add spices like ground coriander, cinnamon, or oregano for more depth.

3. PREPARE THE TOPPINGS

Dice **tomato** and thinly slice **chives** (use to taste). Toss together with **1/2 lime juice** (wedge remaining). Slice **avocado**. Combine **yoghurt** with crushed **garlic clove**.

4. FINISH AND SERVE

Divide **lime rice** into bowls. Top with **Tex Mex beans**, **tomato salsa**, **avocado**, and a dollop of **garlic yoghurt**.

TIP Add fresh chopped coriander if you have some.

This recipe has simplified instructions to help lower your meal cost.