



# 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



4/6 servings

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
LIME	1	2
BROWN ONION	1	1
GREEN CAPSICUM	1	2
TINNED BLACK BEANS	400g	400g
TINNED KIDNEY BEANS	400g	400g
TOMATOES	2	3
CHIVES	1 bunch	1 bunch
AVOCADO	1	2
YOGHURT	1 tub	1 tub
GARLIC CLOVE	1	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 **600ml 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.

**6P – use 900ml water for the rice.**

## 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 1/2 tbsp cumin** and **1/2 tbsp smoked paprika**. Cook for 5 minutes until fragrant and softened. Drain, rinse and stir in **black and kidney beans** along with **1/2 cup water**. Simmer for 5 minutes, season with **salt and pepper** to taste.

**6P – add 2 tbsp cumin and 1 tbsp smoked paprika to the beans along with 1 cup water.**

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

**6P – toss tomatoes and chives with juice from 1 lime.**

## 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.