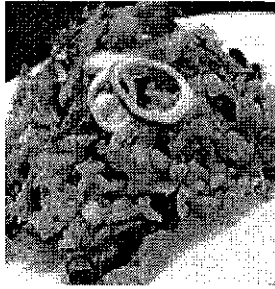


Dirty Rice

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Rated: ★★★★★

Submitted By: jen

Photo By: Traci's Kitchen

Prep Time: 20
MinutesCook Time: 25
MinutesReady In: 45
Minutes

Servings: 6

"This rice has everything but the kitchen sink. Let 's see, there 's pine nuts, black beans, and lime juice. There 's red onion, cilantro and cinnamon. Cumin, chili flakes and plum tomatoes. It 's pretty, tasty and the whole dinner."

INGREDIENTS:

2 tablespoons olive oil	3 roma (plum) tomatoes, chopped
3 cloves garlic, minced	1 1/3 cups whole corn kernels, blanched
1 cup chopped onion	1 cup black beans, cooked and drained
1 green bell pepper, chopped	1/4 cup toasted pine nuts
1 tablespoon chili powder	freshly ground black pepper
2 teaspoons annatto or achiote powder (optional)	1 red onion, thinly sliced
1/4 teaspoon crushed red pepper	1 tablespoon fresh lime juice
1 teaspoon ground cumin	2 tablespoons chopped fresh cilantro
1/4 teaspoon ground cinnamon	1 lime, cut into wedges
1 1/3 cups uncooked white rice	2 teaspoons annatto powder
2 3/4 cups water	
1 teaspoon salt	

DIRECTIONS:

1. In a heavy saucepan, heat 1 tablespoon of the olive oil over medium heat. Add the garlic and the chopped onions; saute for 5 minutes, stirring frequently. Mix in the bell pepper, chili powder, ground annatto, chili flakes, cumin, and cinnamon. Saute for 2 minutes.
2. Pour the rice into the saucepan and stir to coat. Add the water and 1 teaspoon salt, and bring the rice to a boil over high heat. Cover the pan and turn the heat to low. Simmer the rice for 25 minutes.
3. When the rice is cooked, mix in tomatoes, corn, black beans, and pine nuts. Stir in salt, pepper and lime juice. When the mixture is heated through, spoon it onto plates and top with the sliced red onion and cilantro. Serve a wedge or two of lime with each plate to squeeze over the rice.

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