



TEX-MEX RICE & BEAN DISH

- 1 Tbsp. olive oil
- ½ cup chopped onion
- 1 poblano pepper or green bell pepper, chopped
- 1 tsp. **Garlic Pepper with a Twist of Lime**
- 1 cup long-grain white rice
- 2 cups reduced sodium chicken broth
- 15 oz. (425g) can diced tomatoes, undrained
- 2 Tbsp. **Tex-Mex Fajita Seasoning Mix**
- 1 can rinsed and drained black beans

In large saucepan, heat oil over medium-high heat. Add onions, peppers and **Garlic Pepper with a Twist of Lime**; salt and pepper as desired. Sauté until onions are softened, about 2-3 minutes.

Stir in rice; sauté 1 minute. Stir in remaining ingredients. Bring to a boil. Reduce heat and simmer, uncovered, 15-20 minutes or until rice has absorbed liquid, stirring occasionally. Add beans in the last five minutes of cooking. Season with salt and pepper as desired.

Remove from heat and let stand 5 minutes before serving; stir.

- **Tex-Mex Fajita Seasoning Mix**
- **Garlic Pepper with a Twist of Lime**