



## Cuban Blacks Beans with Bacon & Rice



Embark on a culinary journey to Cuba as you savor the exquisite blend of flavors in our recipe for Cuban-inspired Black Beans with Bacon & Rice. Whether you're in need of a speedy weeknight dinner or aiming for a gastronomic escapade, our culinary masterpiece is prepared to elevate your dining experience to new heights.

### Nutritional Info

Calories: 396 kcal  
Carbohydrates: 60 g  
Protein: 14 g  
Fat: 11 g

### Ingredients

- Chorizo
- Garlic
- Pepper
- Onion
- Black Beans
- Tomato Puree
- Basmati Rice
- Vegetable Stock Cube
- Spice Mix
  - Paprika
  - Cumin
  - Bay Leaf

### Your Pantry

- Salt
- Olive Oil

### Allergens

Celery (Stock Cube)  
Stock Cube may also contain traces of Egg, Soya & Mustard

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*

### 1) **Prepare the Vegetables & Make the Stock**

Finely chop the pepper, garlic clove and onion. Boil the kettle and dissolve the stock cube in 100 ml of water per person. Set the vegetables & stock aside.

### 2) **Fry the Bacon**

Heat a little oil in a medium saucepan over a medium heat. Add the chorizo and fry it until it starts to crisp up. Remove the chorizo and set aside. Leave any oil that has come out while the chorizo was cooking in the pan, you'll add your vegetables to this next.

### 3) **Cook the Vegetables**

To the saucepan with oil, add the chopped onion and pepper and cook for approximately 5 minutes or until soft. Then turn down the heat, add the garlic and cook for a further minute.

### 4) **Add the Black Beans and Aromatics**

Drain and rinse the black beans, then add them to the saucepan. Now add the stock, spice mix, tomato puree and chorizo to the mixture. Turn up the heat and cook for approximately 10 - 15 minutes until the mixture thickens and about half of it has evaporated. Season to taste.

### 5) **Cook the Rice**

While your Cuban black bean mixture is reducing down, cook your rice. Add the rice to a saucepan of boiling water. Season with a little salt. Allow to cook for 20 minutes before draining and setting aside.

### 6) **Plate the dish**

Serve the rice with the beans on top.



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