



Recipes

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Peruvian Dirty Rice

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

- 1 fl. oz. Vegetable Oil
- 3 oz. Smoked Hams , diced
- 2 oz. Yellow Onions , diced
- 2 oz. Green Bell Peppers , diced
- 2 oz. Roma Tomatoes , seeded and diced
- 1/2 oz. Fresh Garlic , minced
- 3 oz. Fresh Yellow Corn
- 5 oz. Canned Pinto Beans , drained and rinsed
- 1/4 tsp. Crushed Red Chili Flakes
- 1 tsp. Ground Cumin
- 2 each Bay Leaves
- 1 1/2 tsp. Salt
- 1/2 tsp. Pepper
- 14 oz. Long Grain Rice
- 20 fl. oz. Chicken Stock

Directions:

1. Heat oil in medium saucepan over medium-high heat; sauté ham until browned. Add onions, green bell peppers, tomato, garlic and corn and cook for 5 more minutes.
2. Add pinto beans, chili flakes, cumin, bay leaves, salt and pepper, stir to combine. Add rice and stir again, add chicken stock and bring to a boil, reduce heat to low, cover and cook for 20 minutes.
3. Remove and leave covered for another 5 minutes. Remove lid and fluff with a fork. Reserve hot for assembly.