

Recipes

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Red Beans and Rice

Serves 1

Ingredients:

1 Tbsp. Olive Oil

8 oz. Yellow Onions, minced

1 Tbsp. Cajun Spice Seasoning

1 tsp. Garlic , minced

2 tsp. Chicken Base

2 2/3 cups Water

1 cup Long Grain Wild Rice

2/3 cup Red Beans , rinsed and drained

Directions:

- 1. Heat oil in saucepan over medium high heat.
- 2. Add onions and cook until lightly caramelized.
- 3. Add Cajun Spice seasoning and garlic. Stir to coat onions.
- 4. Add chicken base and water. Bring to a boil.
- 5. Add red beans and rice. Bring to a simmer. Cover and reduce heat to low.
- 6. Continue cooking 20 minutes until rice is cooked and liquid is absorbed.