# Spanish rice and beans

## Family Chef: Liv McMahon

### Original Recipe Inspiration: It’s an original!

#### Ingredients:

* 2 cups water
* 1 cup rice
* 1-2 packets of Goya Sazón seasoning
* Adobo
* Garlic powder
* Paprika
* Black pepper
* Salt
* 1 can of either black, red, or pinto beans (all a preference thing)
* Butter

#### Instructions:

1. Put rice, water and seasonings into a medium saucepan on medium to high heat.
2. Once water comes to boil, move heat to low and cover. Let sit for 10 to 15 minutes WITHOUT removing cover to allow rice to cook properly.
3. Drain and rinse beans in strainer.
4. Remove cover after time and pour in desired amount of beans and stir, making sure to scrape bottom to prevent burning at bottom.
5. Cover pan again and cook for about 8 minutes.
6. Take cover off to check for texture and seasoning. Add water or seasoning as needed. If you need to add some water, do it by the tablespoon so as not to add too much.
7. Keep covered until fully cooked.
8. Once plated I like to add a tiny scoop of butter on top to make the texture better. But like everything else, this is a preference thing.

#### Notes: