

INGREDIENTS:

- 2 tbsp of olive oil
- ½ cup of red peppers, chopped
- ½ cup of yellow peppers, chopped
- ½ cup of cilantro, chopped
- 1 tbsp of tomato paste
- 1 tbsp of sofrito (Puerto Rican sauce)
- 3 cups of cooked brown rice
- stewed beans
- extra cilantro, for garnish (optional)



Arroz mamposteao (stewed beans and rice)

Directions

1. Heat olive oil in a frying pan over medium heat. Add the red and yellow peppers, cilantro, tomato paste, and sofrito. Cook, stirring occasionally, for 5-7 minutes, or until peppers are tender. Transfer to a large serving bowl.
2. Add the cooked rice and stewed beans to the serving bowl and mix thoroughly.
3. Garnish with cilantro, if desired.