

Black Beans and Cilantro Lime Rice

One Pot Black Beans and Cilantro Lime Rice is kind of a game changer. Forget that it's ridiculous easy to make, it could also be a taco filling, side dish, vegetarian dinner or even breakfast if you add a fried egg! Doesn't matter how you use it (or eat it), this easy vegetarian one-pot dish is the goods and I can't get enough.

Ingredients

- 1 tablespoon coconut or olive oil
- 1/2 cup finely minced red onion
- 2 large cloves garlic, minced
- 1 teaspoon adobo seasoning
- 1/2 teaspoon ground cumin
- 1/2 teaspoon kosher salt
- 1 cup jasmine rice
- 1 1/2 cups vegetable stock
- 1 14 oz can black beans, rinsed and drained
- 1/2 cup loosely packed cilantro, chopped
- juice of 1-2 large limes

Directions

1. Heat oil in a large pot over medium heat. Add red onions and saute until tender- about 2 minutes. Add the garlic and saute for 30 seconds just until the garlic becomes fragrant.
2. Add the rice, adobo seasoning, cumin, and salt. Stir for 30 seconds so rice is evenly coated with the spices. Add the drained beans and and veggie stock and bring to a boil. Reduce the heat to low, cover the pot, and simmer for 20 minutes until rice is tender.
3. Remove from heat and let sit for 10 minutes before stirring in cilantro and lime juice.

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