

Red Beans And Rice

Ingredients

- 1½ cups diced white onion
- 2 tablespoons canola oil
- 1 clove garlic, chopped
- ½ pound green bell pepper, chopped
- ½ pound fresh tomatoes, seeded and chopped
- ¼ cup fresh chopped basil
- 2 bay leaves
- ½ cup parsley, chopped
- 1 teaspoon dried thyme
- 1 teaspoon chipotle pepper sauce
- ⅛ teaspoon cayenne pepper
- 2 cans (15½ ounces each) red beans, drained (divided)
- 1 cup tomato puree
- ¾ cup tomato sauce (about an 18-ounce can)
- 2 cups uncooked white basmati rice, cooked in salted water and drained
- Salt and pepper to taste

Directions

1. Saute onions in oil until soft. Add garlic, bell peppers, tomatoes, basil, bay leaves, parsley, thyme, chipotle pepper sauce and cayenne pepper. Simmer 20 minutes.
2. Puree 1 can of beans with tomato puree and tomato sauce in food processor or blender.
3. Add remaining can of beans, along with pureed bean and tomato mixture, to onion mixture. Simmer for 20 minutes.
4. Stir in cooked rice. Add salt and pepper to taste. Makes about 6 side-dish servings.