

## **AROZ MOROS BLACK BEANS AND RICE**

MOMS GREAT CUBAN SIDE DISH. ALONG WITH POT ROAST AND YUKA!

1- CUP, (DRIED) BLACK BEANS

5- CUPS, WATER

1- ONION, CHOPPED

½- GREEN OR RED PEPPER

1- BAY LEAF

### **STEP 1**

PLACE ALL IN PRESSURE COOKER; COOK FOR 40- MIN IN A COLANDER DRAIN BEANS, USING LIQUID TO EQUAL 3- CUPS, COOK (1 1/2)- CUPS OF RICE. WHEN DONE ADD BEANS TO RICE.

### **STEP 2**

DRESSING; POUR 2- TB, OLIVE OIL, ADD GARLIC, ½- CHOPPED ONION, PEPPER, (SALT \PORK, OPTIONAL), FRY TILL SLIGHTLY TENDER.

WHEN RICE IS ALMOST DONE; ADD BEANS AND DRESSING. SIMMER TILL DINNER.

PREP TIME: 1:30

COOK TIME: 1:20