

Arroz de Feijão



Ingredients

Ingredients for 10 servings:

2 kg Ardo rice or brown rice
500 g Ardo red kidney beans
(precooked)
400 g Ardo diced tomatoes
200 g Ardo diced onions
25 g Ardo garlic diced
20 g Ardo flat parsley
1.5 dl olive oil
3 bay leaves
3 dl vegetable broth
Pepper & salt

Preparation

1. Sauté the onion and garlic cubes in olive oil in a large flat cooking pot.
2. Add the tomato cubes, bay leaves, and vegetable broth.
3. When the mixture reaches boiling point, also add the red kidney beans.
4. Steam the rice until it's warm and add it to the pot.
5. Let the mixture warm through for a short while, season with pepper and salt, and finish with the parsley.



We preserve nature's gifts