



# DINNERLY



## Smoky Pinto Bean Stew with Rice & Jalapeño-Cilantro Relish

 20-30min  2 Servings

Smoked paprika is a master of illusion. Its deep flavor has the power to trick your brain (and your taste buds) into thinking that whatever dish it seasons—including this delicious pinto bean stew—must have smoked bacon in it. The upshot is that this vegetarian dish is hearty and flavorful enough to turn even the most fervent meat-eaters into vegetarians (for 1 night, at least). We've got you c...

## WHAT WE SEND

- jasmine rice
- orange bell pepper
- can pinto beans
- fresh cilantro
- smoked paprika

## WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

## TOOLS

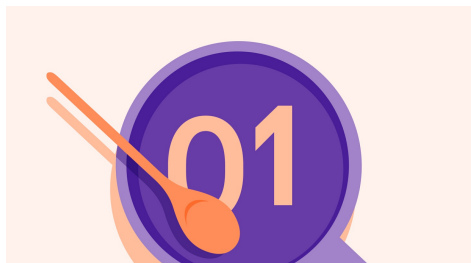
- fine-mesh sieve
- medium skillet
- small saucepan

## ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 621.0kcal, Fat 8.2g, Proteins 17.4g, Carbs 116.0g



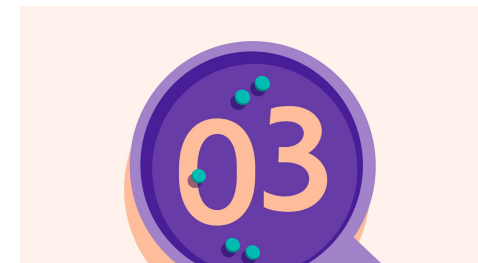
### 1. Make rice

Rinse **1 cup of jasmine rice** in a fine-mesh sieve until water runs clear. Place rice in a small saucepan, along with **1½ cups water** and **½ teaspoon salt** and bring to a boil. Cover, reduce heat to low, and simmer until water is absorbed and rice is tender, about 17 minutes.



### 2. Prep ingredients

Meanwhile, halve **bell pepper**, remove stem and seeds, and cut into ½-inch pieces. Finely chop **cilantro leaves and stems** with **¼ cup pickled jalapeño** (or less, depending on your heat preference).



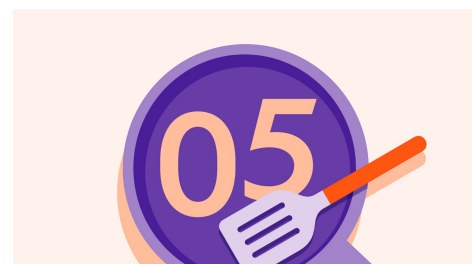
### 3. Sauté aromatics

In a large saucepan, heat **1 tablespoon oil** over medium until shimmering. Add **paprika**. Cook, stirring frequently, for 30 seconds. Add **chopped bell pepper**, **½ teaspoon salt**, and **a few grinds pepper**. Cover and cook, stirring occasionally, until peppers are soft, 4–5 minutes.



### 4. Add beans

Add **beans and their liquid**, plus **¼ cup water** to the saucepan. Partially cover and cook over medium-high until beans are tender and liquid has thickened, about 10 minutes.



### 5. Finish & serve

Add **1 tablespoon of cilantro-jalapeno mixture** to **beans**. Season to taste with **salt** and **pepper**. Serve **rice** topped with **bean stew**. Garnish with **remaining cilantro-jalapeno mixture** and a drizzle of **olive oil**. Enjoy!



### 6. The spice is right!

Make the spice level right for all of the palates at your table. Those that like it hot can load up on the jalapeño-cilantro relish, while more delicate taste buds can leave it off completely!