

## **Cuban Black Beans & Rice with Tomato Salsa**

1 package dried black beans  
Vegetable broth (1- 32oz. box)  
Chili powder  
Chipotle powder  
2 cloves garlic

Soak beans overnight in water (cover w/2 inches above beans). Drain and rinse beans. Place beans in sauce pan and add vegetable broth. Add water to cover if needed. Add spices and boil for 1 hour and then simmer until tender (follow package direction if available). Prepare brown rice according to package directions.

### **Salsa**

Roma Tomatoes quartered  
Lime  
Cilantro  
Green onion (1 bunch)  
Chili powder  
Cumin  
Garlic

In a food processor, chop tomato, cilantro, green onion with chili powder, garlic, cumin and lime juice by pulsing the blade several times to desired texture. We prefer chunky.

Place rice on individual dishes and top with beans and salsa.

Serves: 6 entree size

Serve with sliced mango and papaya and lime juice.

Source: Ed Young Ministries - [http://www.edyoung.com/fast\\_recipes.php#top](http://www.edyoung.com/fast_recipes.php#top)