

# Rice & Beans

- 1 Packet Sazon Goya Seasoning
- 1 Can Pink Beans (Do Not Drain)
- 4 Oz Tomato Sauce or 1 Tsp Paste and Remaining Oz Water
- 4 Quick Turns Goya Adobo Red Cap All Purpose Seasoning
- 1 Lg Tsp Goya Recaito (more or less to taste)
- 1 Cup Rice (I use Carolina Jasmine)

Stir in ingredients, can of beans, packet of sazón, tomato sauce, and recaíto into a pan that has a good tight cover available.

Turn on heat to medium-high.

Shake Adobo over mixture in a circular fashion moderately and stir.

Once mixture has come to a boil reduce heat slightly to a simmer for about 5 minutes.

Now increase heat a little, stir in rice well, bring to a boil.

Cover, reduce heat to a simmer.

**\*\*\* Do Not Uncover or Stir or Anything. Don't Touch It! \*\*\***

Cook to taste actually, probably at least 20 minutes. The rule of thumb is to cook it until you start to smell a slight burnt flavor.

Note:

Any rice that sticks to the bottom of the pot is called "pegao" and is crispy and tasty and a favorite of all true Puerto Ricans. However, not everyone is skilled in making pegao - it is an art....