

## **Rice With Beans**

<b>3/4 Cup</b>	<b>Diced Cooked Ham Opt: Lightly Brownd</b>
<b>1 Can</b>	<b>Pink Beans (Do Not Drain)</b>
<b>1 Lg Tsp</b>	<b>Tomato Paste</b>
<b>3/4 Cup</b>	<b>Green Olive With or Without Pimento (Drained)</b>
<b>1 or 2 Tbsp</b>	<b>Capers (Drained)</b>
<b>1 Lg Tsp</b>	<b>Goya Recaito (more or less to taste)</b>
<b>2 Lg Tsp</b>	<b>Goya Sofrito (more or less to taste)</b>
<b>3/4 Cup</b>	<b>Butternut squash finely diced or sliced</b>

**Optional: Brown ham in pan in a little olive oil first.**

**Put all ingredients including ham in a pot/pan, stirring mixture gently.**

**Turn on heat to medium-high.**

**Once mixture has come to a boil reduce heat slightly to a simmer for about 20 - 25 minutes.**

<b>2 Tbsp</b>	<b>Olive Oil</b>
<b>1 Cup</b>	<b>Rice (I use Carolina Jasmine)</b>
<b>2 Cups</b>	<b>Hot Water (Even Boiling)</b>
<b>1/2 Tsp</b>	<b>Salt (Adjust to personal tastes)</b>

**While bean mixture is cooking. Put 2 Tbsp olive oil into a pan or wok (I use a Joyce Chen 12" Steel Wok) and heat to medium hot or so.**

**Quickly stir in Rice, keep it moving, add hot water, keep stirring, add salt, bring to boil, cover tightly reduce to low heat and simmer about 15 minutes, turn heat off (sooner if bubbles stop) and allow to set.**

**If all goes well put 2 basic scoops of rice onto a plate and 1 similar sized scoop of bean mix next to rice and enjoy.**