

Jose Guevara's Gallo Pinto

Swick

Makes 3 servings | Active Time: 20 minutes | Total Time: 20 minutes

Making the Gallo Pinto

In a large skillet, heat oil over medium heat. Add onion and sauté until it starts to soften, about 4 minutes.

Add garlic and cook for another 5-7 minutes, or until vegetables are browned.

Add Worcestershire sauce and beans; turn heat to low and stir. Cook for 2-3 minutes more.

Add rice and stir to combine. Cook and stir until rice and beans are evenly distributed and are heated through. Season with salt and pepper to taste.

Top with sliced avocado, hot sauce, and chopped cilantro, if desired.

Step 1: Making the Gallo Pinto

- 1 1/2 tablespoons vegetable oil
- 1 onion, chopped
- 1 clove garlic, minced
- 2 tablespoons Worcestershire sauce
- 1 1/2 cups cooked black beans (or one 15-ounce can black beans, drained)
- 3 cups cooked long-grain white rice
- Salt and pepper (optional)
- 1/2 avocado, sliced, for topping (optional)
- Chilero hot sauce (optional garnish)