

## Red Chile Chicken and Rice with Black Beans

*Serves 4*

Recipe adapted from Rick Bayless *Mexican Everyday*

- 2 Tb canola oil
- 4 boneless, skinless chicken breast halves
- Salt
- 2.5 Tb ancho chile powder OR smoked paprika
- 1 white onion, diced
- 1 cup rice
- 4 garlic cloves, minced
- 1.5 cups chicken broth
- 1 15-oz can black beans, drained and rinsed
- ¼ cup chopped green onions
- Salsa or hot sauce for serving

50 minutes before serving – heat oil in a heavy pot over medium-high heat. Season the chicken breasts on both sides with salt and 1 Tb of the ancho chile powder or smoked paprika. Brown the chicken in a single layer – 3 min per side. Remove from pot and transfer to a plate.

40 minutes before serving – add the onion and rice to the pot. Stir for about 5 minutes until rice is opaque. Add the garlic and the remaining ancho chile powder or smoked paprika. Cook one minute, then add broth and 1 tsp salt. Stir mixture and bring to a boil. Reduce heat to medium low and tightly cover pot. Cook for 10 minutes. Cut the chicken into 1 inch cubes.

22 minutes before serving – uncover the pot; add the chicken and beans. Re-cover the pot and cook another 12 minutes.

10 minutes before serving – uncover the pot; add the green onions. Test a kernel of rice. If it is done or nearly done, remove from heat, cover tightly, and allow to steam for 10 minutes. Fluff the rice mixture and serve with salsa.