

Instant Pot Mexican Black Beans and Rice

Ingredients:

- 1 (15 oz) can of black beans, rinsed and drained
- 3/4 cup brown rice
- 1 1/2 cups water
- 3/4 cup picante sauce (plus more, if needed)
- 1 bay leaf
- 1 tsp cumin
- 1 tsp garlic salt
- Lime juice
- Optional toppings: sliced avocados



Directions:

1. Place rinsed beans, rice, water, salsa, bay leaf, cumin, and garlic salt in the Instant Pot.
2. Cover and make sure valve is on “sealing.” Press the manual button and set to 22 minutes.
3. When the timer beeps let the pot sit for at least 10 minutes and then release any additional pressure. Stir a bit and discard the bay leaf. Add in lime juice and additional salsa to brighten it up, if needed. Scoop into bowls and top with desired toppings.



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