

# GALLO PINTO

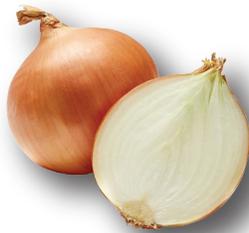
## Recipe



### YOU'LL NEED:



1 Red Bell Pepper  
(Chopped)



1 small Onion  
(Chopped)

2 Cloves Garlic  
(Minced)



3 cups cooked rice,  
preferably, day-old  
and refrigerated

1/4 cup  
Salsa Lizano \*\*



2 cups cooked  
black beans,  
in 3/4 cup reserved  
cooking liquid.

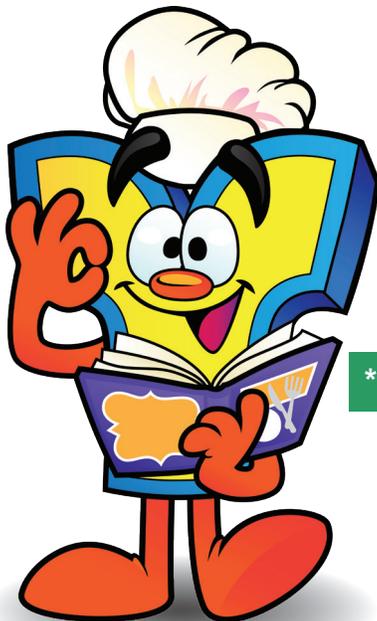


### THE STEPS:

- ◆ Heat oil in a large skillet over medium-high heat until shimmering. Sauté chopped bell pepper and onions, add minced garlic and cook until fragrant.
- ◆ Add black beans, reserved cooking liquid, and Salsa Lizano, stirring to combine. Gently stir in cooked rice and cook until heated through and most of the liquid is absorbed, but not dry
- ◆ Stir in chopped cilantro. Season to taste with additional Salsa Lizano



1/2 bundle of Cilantro  
(chopped)



\*\*Salsa Lizano is essential to this dish. It's available in some Latin markets.

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