

Black Beans on Rice Recipe

By [Woman's Day Kitchen](#) from *Woman's Day* / [April 1, 2009](#)



Photo: Dasha Wright

- Active Time: [20 minutes](#)
- Total Time: [20 minutes](#)
- Yield: 4 servings

INGREDIENTS

- 1 box (8 oz) yellow rice mix
- 2 tsp oil
- 1 cup chopped onion
- 1 Tbsp minced garlic
- 1 chicken bouillon cube
- 1 box (10 oz) frozen chopped kale
- 2 cans (15.5 oz each) black beans, rinsed
- 2 tsp smoked paprika
- 1 tsp each dried thyme and ground cumin

PREPARATION

1. Cook rice as package directs.
2. Heat oil in a 3-qt saucepan over medium heat. Add onion and sauté 2 to 3 minutes until translucent. Stir in garlic; cook 30 seconds or until mixture is fragrant.
3. Add 1 cup water, the bouillon cube and kale. Bring to a boil, reduce heat, cover and simmer, stirring occasionally, 5 to 6 minutes until kale thaws. Add beans, paprika, thyme and cumin; simmer 5 minutes. Serve over rice.