## **Black Beans on Rice Recipe**

By Woman's Day Kitchen from Woman's Day | April 1, 2009

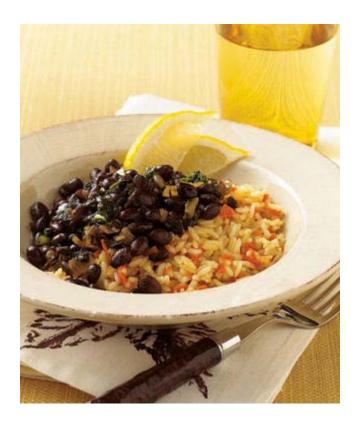


Photo: Dasha Wright

Active Time: 20 minutes
Total Time: 20 minutes
Yield: 4 servings

## **INGREDIENTS**

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