Yellow Rice & Beans

Ingredients:
- 5 cups White rice
- 1 cup Corn oil
- 5 ½ cups Water
- 1 pkt. Sazon
- 2 cans Pigeon peas
- 2 T Adobo
- 2 T Sofrito
- ¼ cup Chopped fresh parsley
- 1 cup Roasted red peppers
- Pinch Cumin

Directions:
1. Put all ingredients, except pigeon peas, parsley, and roasted red peppers, in a large pot with a tight fitting lid.
2. Bring to a boil uncovered.
3. Simmer covered for 30 minutes or until water is absorbed.
4. Add drained pigeon peas, chopped parsley, and chopped roasted red pepper and stir.
5. Cover until all ingredients are hot.

Nutrition Facts:
Number of Servings: 24
Serving Size: ½ cup
Calories: 161
Carbohydrates: 29.6 g
Fat: 2.8g
Protein: 3.8 g