

Salsa Rice

From Rob Yunich and Elana Milstein

5 tablespoons unsalted stick margarine
4 cups vegetable broth
1 1/2 cups parboiled rice
1 large white or yellow onion, diced
8 oz white button mushrooms, diced
16 oz. jar jarred salsa
1 (15.5 oz) can black beans, drained (or another kind of rice)
3 cloves garlic, minced
4 oz 75% reduced fat cheddar cheese, shredded (if desired)
flour tortillas, as needed
2 tablespoons kosher salt
1 tablespoon ground cumin
1 tablespoon chili powder

1. Warm broth in separate (small) stockpot, starting on high and reducing to low after it comes to a boil
 2. In a large stockpot or sauté pan, melt 3 tablespoons margarine over medium-high heat.
 3. Add onions and 1 tablespoon kosher salt; sauté until brown and soft, about 5-7 minutes
 4. Add mushrooms and 1 tablespoon kosher salt; sauté until wilted, about 5 minutes
 5. Add rice, garlic, cumin, chili powder and 2 tablespoons margarine; sauté for 2 minutes
 6. Add 2 cups of stock and cover until broth is mostly absorbed
 7. Add rest of stock and wait for most of broth is absorbed
 8. Add salsa and black beans and stir for 5 minutes, until all broth is gone and black beans are warm
- Eat plain or serve in tortillas with cheese (if desired)! Enjoy!