

Black Beans

Servings: 4

Source: Back of a Goya Black Bean Can

Ingredients

- 2 Olive Oil
- ½ cup Onion, Finely Chopped
- ¼ cup Green Pepper, Chopped
- 2 each Garlic, Minced
- 1 can Goya Black Beans, Undrained
- 4 cups Water
- 1 teaspoon Oregano
- 1 Sazon Goya Without Annatto
- 1 Tbsp White Cooking Wine or Cider Vinegar

Method

Heat oil in a medium saucepan over medium heat. Add onion, pepper and garlic; cook until tender, about 8-10 minutes. Stir in remaining ingredients. Bring to a boil. Reduce heat and simmer 10 minutes. Serve over hot white rice.

Notes

I usually serve this over rice with chopped tomato, diced avocado and chopped red onion, and serve with Louisiana Hot Sauce. Also good with hot Italian sausage.