

Black Bean Chili and Rice

1Tbsp olive oil
1/2 C minced celery leaves
1/2 C finely chopped yellow onion
1 Tbsp finely chopped Cilantro
3 Tbsp chopped canned green chiles
2 16 oz cans black beans, drained
1 16 oz can diced tomatoes
2 cloves garlic, minced
2 Tbsp chili powder
10 oz pkg yellow saffron rice
salt and pepper to taste
chopped green pepper
chopped red onion
chopped tomato
2 boneless skinless chicken breasts
1 tsp blackening season

1. Cook Rice according to package instructions.
2. Sauté onions, celery, cilantro and green chiles in olive oil
3. Add garlic, 1/2 of chili powder and tomatoes. Stir until thoroughly mixed.
4. Add rest of chili powder and beans
5. While mixture is cooking, season chicken with blackening seasoning and grill to preference
6. Place rice in a circle on your plate, spoon the chili into the middle, then sprinkle chopped green pepper, red onion and tomato over rice. Top with sliced chicken.