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123 Lake St

Bean, Rice, and Corn Skillet Dinner

Ingredients:

1 onion, chopped
2 garlic cloves, minced
¹/₂ green pepper, chopped (optional)
1 Tablespoon olive oil
1 (14¹/₂ -ounce) can black beans
1 (11-ounce) can nibblet corn
¹/₂ cup minute brown rice (uncooked)
¹/₂ cup water
1 (14¹/₂ -ounce) can diced tomatoes
1 teaspoon cumin
2 teaspoon chili powder
¹/₂ to 1 teaspoon cilantro

Makes 8 servings - 16% calories from fat

Instructions:

1. In a large skillet on medium heat, brown onion, garlic and peppers in olive oil.

- 2. Add remaining ingredients.
- 3. Simmer for 20 minutes.

Note:

• This versatile recipe can be served as a main dish, with tortilla shells, with baked tortilla chips, or on top of a salad.



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Amount Per Se	rving		
Calories 14	0 Calo	ories from	n Fat
		% Da	sily Val
Total Fat 2.	5g		4
Saturated Fat 0g			0
Trans Fat	Og		
Cholestero	l Omg		0
Sodium 450mg			19
Total Carbo	hvdrate	26a	9
Dietary Fiber 4g			16
Sugars 5	Ū,		
Protein 5g	9		
Proteiniog			
Vitamin A 10	D% • 1	Vitamin (C 35%
Calcium 4%	•	Iron 8%	
*Percent Daily V diet. Your daily depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium	Less than	65g 20g 300mg 2,400mg 300g	80g 25g 300m 2.400 375g

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