



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Mexican Pilaf

Meksika Pilavı



2 cups rice
2 red bell peppers
1/3 cup dried kidney beans
1/3 cup canned corn
1/3 cup cayenne pepper pickle
1/3 cup vegetable oil
3 cups water or broth
1 tsp salt

- # Boil the dried kidney beans, strain them. Clean the rice, rest it in salty hot water for half an hour, then wash it with cold too much water, strain it.
- # Dice the red bell peppers finely. Put them into the pot which contains oil in it. Fry it until the pepper pieces over medium heat.
- # Add washed rice in it. Roast until the rice hardens. Add broth, salt and boiled kidney beans.
- # Cover the lid of the pot, firstly cook the pilaf over 10 minutes, and then cook it over low heat for 10 minutes, in total 20 minutes.
- # At the end of the cooking time, add corn and pickled pepper in it, do not mix it. Place a paper towel between the pot and its lid, and rest the pilaf for half an hour.
- # Stir the pilaf homogenously just before serving it, without mashing the pilaf.
- # Serve it hot.

Note: The endemic dried bean is used for cooking this pilaf instead of kidney beans in Mexico.