# Black Beans, Corn, and Yellow Rice

I put this together with what I had in my pantry. It makes a lot and is quite inexpensive. Serve with tortilla chips or as a filling for flour tortillas. It's even better the next day.

Recipe by Alberto Herrero | Created on Nov 20, 2021

### Ingredients

- 1 (8 ounce) package yellow rice mix
- 1 1/4 cups water
- 2 tablespoons olive oil
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15.25 ounce) can whole kernel corn, drained
- 2 teaspoons lime juice
- 1 teaspoon ground cumin

#### **Directions**

- Bring the rice, water, and olive oil to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.
- Mix together the beans, corn, lime juice, and cumin in a large bowl. Stir in the cooked rice and serve.

#### **Nutrition Facts**

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Serving: 8 servings | Calories: 99.6 kcal | Carbohydrates: 15.1 g | Protein: 2 g | Saturated fat: 0.6 g | Sodium: 195.1 mg | Fiber: 1.4 g | Sugar: 1.7 g
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