

Red Beans & Rice



FOODSERVICE



SERVING SIZE: 50

Ingredients

- 3 quarts Water
- 6 cups White long grain rice
- 1/2 cup Olive Oil
- 4 1/2 cups Onion, Diced
- 2 1/4 cups Celery, Sliced
- 3 cups Pork loin, diced
- 2 tablespoons Garlic Powder
- 1 tablespoon Dried Thyme
- 1 1/2 teaspoons Cayenne Pepper
- 3/4 teaspoon Black Pepper
- 1 1/3 tablespoons Salt
- 3/4 cup Tomato Paste
- **3 Furmano's Red Beans**
- 3 tablespoons Hot Pepper Sauce

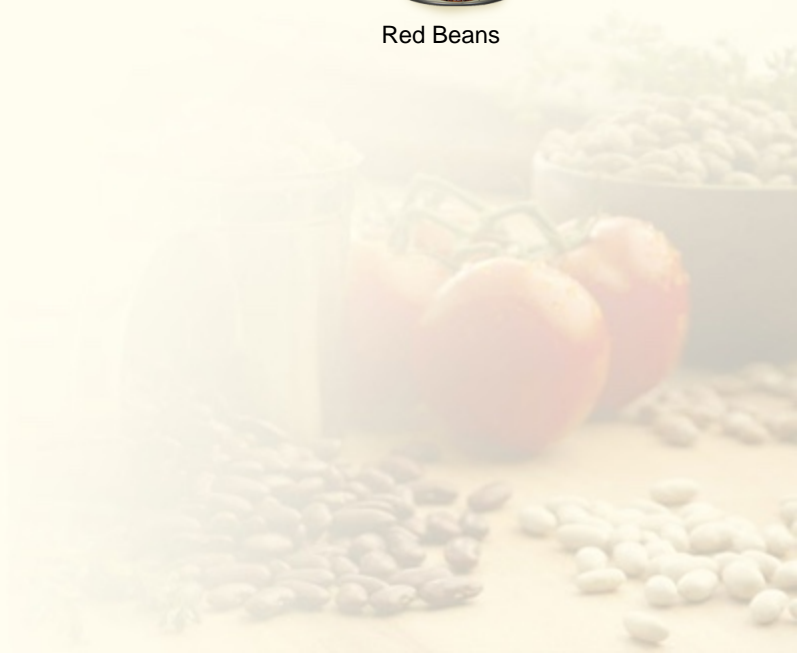
In This Recipe



Pouch Red Beans



Red Beans



Preparation

1. In a large pot with a lid, add water and rice. Bring to a boil, reduce to simmer, cover for 20 minutes.
2. In a large pot over medium high heat, add olive oil.
3. Next, add onions, peppers, celery, and diced pork. Saute for 4 minutes or until vegetables become just cooked.
4. Add garlic powder, thyme, cayenne, black pepper, and salt. Saute 2 minutes.
5. Add tomato paste and saute an additional 2 minutes.
6. Add Furmano's Red Beans and hot pepper sauce. Heat to 165 degrees.
7. Serve over rice: 1/3 cup of rice, 2/3 cup of red beans.

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