



## MEXICAN FRIED RICE

**La in Rice** is sautéed with roasted corn, hatch green chilies, carne asada, black beans, and scrambled eggs, then garnished with fresh cilantro and lime.

**Yield:** 3 Servings

**POSADA**<sup>®</sup>

### Ingredients:

3 Cups	<b>Posada Latin Rice</b> , Prepared According to Package Directions
¼ Cup	Diced Green Chiles
2 Each	Eggs, Beaten
½ Cup	Carne Asada, Diced, Cooked
¼ Cup	Black Beans, Rinsed and Cooked
1 Tbsp	Vegetable Oil
Garnish	Cilantro

### Directions:

1. In a saute pan over medium heat, add 1 Tbsp vegetable oil.
2. Add the eggs to the pan and gently scramble.
3. Add **Latin Rice**, carne asada, black beans, and diced green chiles, and mix until well combined and hot.
4. Garnish with cilantro and lime and serve.

**Aji**  
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