



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[®]

Ingredients:

3 Cups	Posada Latin Rice , 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
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 **Rice**, carne asada, black beans, and diced green chiles, and mix until well combined.
4. Garnish with cilantro and lime and serve.

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