

Black-Bean Picadillo



HITCHCOCK
FIELD & FORK PANTRY

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA

Ingredients:

2 tsp	Olive oil
1 can	Corn
1 tsp	Ground cumin
½ tsp	Chili Powder
2 cans	Black Beans
1 ½ cup	Marinara sauce
2/3 cup	Pimiento-stuffed green olives
½ cup	Golden raisins
¼ tsp	Salt



Directions:

1. Heat olive oil in 12-inch nonstick skillet on medium.
2. Add corn, cumin, and chili powder.
3. Cook 2 minutes or until corn is heated through, stirring.
4. Stir in black beans, marinara sauce, pimiento-stuffed green olives, golden raisins, and salt.
5. Heat to simmering.
6. Simmer 5 minutes or until slightly reduced, stirring occasionally.
7. Serve with cooked white rice.