Breakfast / Nicaragua

Nicaraguan gallo pinto



Rice fried with red beans. The Nicaraguan version: red beans, and no Salsa Lizano.

Time 35 min **Servings** 4

What you'll need.

- ☐ 600 g Cooked rice — day-old, cold
- ☐ 400 g Red beans — cooked, with liquid
- ☐ 1 piece Onion
- ☐ 1 piece Bell pepper
- ☐ 4 clove Garlic
- ☐ 50 ml Vegetable oil
- ☐ 20 g Coriander
- ☐ 150 g Cuajada cheese — to serve
- ☐ 2 piece Plantain — to serve
- ☐ Salt and pepper — to taste

Let's make it.

01 Fry the onion, garlic and pepper in oil until soft, five minutes.

02 Add the beans with a ladle of their liquid and warm them three minutes.

03 Add the cold rice and stir, breaking up lumps with a spatula.

04 Fry over a high flame for eight minutes, leaving it undisturbed for the last three so a crust forms underneath.

05 Season and stir in the coriander.

06 Serve with fried plantain, cuajada cheese and a fried egg.

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