

Mexican Pinto Beans and Tomatillo Cilantro Lime Rice

Yield: 6 min
Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/pinto-beans-recipe-mexican-epazote>

Ingredients:

- 1 pound dried pinto beans
- water
- 1 1/2 tablespoons coarse salt
- 1 tablespoon oil divided
- 1 head garlic
- 1 teaspoon fine sea salt or to taste
- 2 bay leaves
- 1 tablespoon epazote or Mexican oregano
- 1 cup tomatoes 10oz can, with green chile
- 1 medium onion diced
- 2 cups long-grain white rice
- 3 cups water
- 2 teaspoons oil optional
- 1/2 teaspoon salt
- 3/4 cup tomatillos peeled, rinsed, diced
- 1/4 cup chopped cilantro
- 1 lime ~2 tbsp

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 59 grams
3. Fat: 5 grams
4. Fiber: 2 grams
5. Protein: 7 grams
6. Sodium: 2410 milligrams
7. Sugar: 3 grams

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