

Borracho Bean, Brown Rice Tex-Mex Bowl

Ingredients to serve 4-6 people:

For Borracho Beans:

- 1½ lb dried pto beans
- 1 ham hock, or smoked turkey leg
- 1 large onion, finely chopped
- 1 minced jalapeño
- 2 tsp tomato paste
- 1-2 dried chipotle chiles, stem and seeds removed
- 1-15 oz. can crushed tomatoes
- 2 tsp cumin
- 2 tsp penzeys adobe seasoning
- 2 tsp smoked paprika
- 2 tsp Penzey's Chili 3000 seasoning
- kosher salt and pepper to taste
- fresh chopped cilantro to taste

For Cilantro Brown Rice:

- 2 c brown rice
- 1 large onion, finely chopped
- 3 cloves minced garlic
- 2 Tbsp butter
- 4 c chicken stock
- kosher salt and pepper to taste
- ¼ c chopped cilantro, plus more for garnish
- juice of one squeezed lime, plus more for garnish

For Tomato Salsa:

- 1 pt San marzano tomatoes or cherry tomatoes, roughly chopped
- 1 small jalapeño, minced
- 2 Tbsp minced red onion
- 2 Tbsp chopped cilantro
- Juice of ½ lime
- Drizzle of olive oil
- 1 tsp cumin
- kosher salt and pepper to taste
- 2 sliced avocados

For Corn Salsa:

- 1 bag frozen corn
- 1 large red pepper, 1/4 inch dice
- 1 Tbsp oil
- 1 tsp cumin
- kosher salt and pepper to taste

For Chicken:

- 15-20 chicken tenders
- ½ c buttermilk
- 1 Tbsp olive oil
- 2 tsp ground cumin
- 1 tsp garlic powder
- 1 tsp onion powder
- 1-2 Tbsp canola oil
- kosher salt and pepper to taste

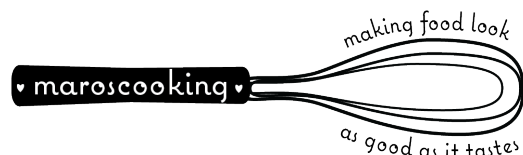
Directions:

Borracho Beans:

Rinse and drain beans or soak overnight if desired. If you skipped the soaking step, just plan on cooking beans for a bit longer. In a Dutch oven, add olive oil, ham hock, onions, jalapeño, dried chiles and tomato paste. Stir for 5-7 minutes on medium until onions are translucent. Add beans, crushed tomatoes and water to cover beans. Add seasonings, bring liquid to a boil. Lower heat to simmer and cover and cook for about 1½ -2 hours, stirring occasionally and adding water if necessary. Test at intervals until beans are soft and cooked to desired tenderness.

Cilantro Brown Rice:

In a medium saucepan, heat butter on medium heat and add onions and garlic stirring for a few minutes until translucent and fragrant. Add brown rice, stir to coat and beginning to brown. Add stock and bring to a boil. Reduce heat and simmer for about an hour according to package directions. Once cooked and all liquid is absorbed, add chopped cilantro and lime.



Tomato Salsa:

Place all ingredients in a bowl and toss to combine, adjusting seasonings to taste. Set aside.

Corn Salsa:

In a medium non-stick pan, heat olive oil and sauté corn for about 10 minutes, stirring frequently until corn begins to turn golden and caramelize. Season and remove from heat. Once cooled, add red pepper and set aside.

Chicken:

Season chicken on all sides and place in a large ziplock with buttermilk and olive oil. Allow to marinate for at least 6 hours. Heat a large grill pan on medium-high, with one tablespoon of canola oil. Sear chicken tenders (in batches if your pan is not large enough) for about 4 minutes a side, or until cooked through. Remove from heat, cover with foil and keep warm.

Assemble Bowls:

In large flat bowls, spoon rice, beans, chicken, salsas and sliced avocado in wedges. Garnish with additional cilantro and lime if desired. I also had some baked tortilla strips to garnish the bowls, if desired. Serve and enjoy!