

# Option 1: Mexican Savoury Rice

20 ml	Oil, cooking
30 g	Margarine
1	Red pepper, diced
10 g	Spring onion, chopped
410 g	1 tin mixed beans, drained
100 g	Frozen corn kernels, defrosted
<b>20 g</b>	<b>Portuguese Peri-Peri Seasoning (Product Code: 4402009)</b>
<b>10 g</b>	<b>So Good Spice For Rice (Product Code: 4656375)</b>
500 g	Long Grain Parboiled Rice, cooked

## METHOD

1. Heat oil in a pot and fry red peppers for 1 minute, then add the spring onion and fry further for another minute.
2. Add the defrosted sweetcorn and mixed kidney beans.
3. Add the margarine, **So Good Spice For Rice** and **Portuguese Peri-Peri Seasoning**. Once the margarine has melted add the cooked rice.
4. Mix/combine all the ingredients well, fry for 2 more minutes and serve.



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