white rice arroz blanco riz blanc सफ़ेद चावल 白米



Rice can be prepared in a variety of ways:

- Steamed in water on the stovetop, in a rice cooker, or in a pressure cooker
- Stir-fried in oil or broth before boiling to create flavorful dishes like Spanish rice, paella and pilaf
- Boiled in excess water on the stovetop to create porridge-like consistency

Rinse your rice with water before cooking to remove excess starch!

Leftover rice can be transformed into tasty dishes!

- Fried rice
- Rice pudding
- Hearty soup... and more!



dry beans frijoles secos haricots secs सूखी फलियाँ म न



Dried beans may be preferred to canned beans because they are easily prepared low sodium.

Additionally, many people believe they are cost effective and tastier than canned beans!

Soak dry beans overnight to reduce cooking time!

Prepare dry beans by boiling in water on the stove top or in a pressure cooker. Cook time varies depending on the type of bean and how firm you prefer them. Season well and enjoy!



kidney beans frijoles haricots rouges राजमा 菜豆



black beans

frijoles negros haricots noirs काले सेम 黑豆



mango mango mangue आम 芒果



cilantro cilantro coriandre धनिया 香菜



corn tortilla

tortilla de maiz tortilla de maïs मक्के का चपटा गोल केक 玉米饼



chorizo chorizo chorizo चोरिज़ो 香肠



coffee café café कॉफ़ी 咖啡

