

## *Painted Rooster*

This is a fun and festive (And healthy!) dish that can be either a side dish or a main dish.

Cook up some Black Beans and cook up some Red Beans. To keep the colors looking nicely, cook them separately as black beans make everything else black. Sometimes, to save time, I cook up a large amount of black beans and a large amount of red beans, and I save them in 1/2 c. quantities in freezer baggies in my freezer.

Cook some rice. Now, in a large wok or other large skillet, saute some onions, finely minced, until slightly brown, and add whatever finely chopped "Mexican" veggies you may have--peppers, tomatillos, tomatoes, or whatever might strike your fancy. Stir those around until soft, and the flavors are blended. Add some minced fresh cilantro if you have it (tastes better with it but definitely optional). Now, mix together 1 part black beans (1 cup), 1 part red beans (1 cup), and 2 parts rice (2 cups), and mix well with the cooked veggies. Top with these optional toppings at the table: Salsa, cheese, taco sauce, pickled peppers, corn chips, or sour cream.