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| Mexican Inspired Bean and Rice Layer Cake  A recipe that comes together in 10 minutes and needs 30 minutes to bake. The perfect amount time for getting a few things done around the house! Ingredients:  |  |  | | --- | --- | | 12 oz  15 oz  12 oz | Queso Fresco (fresh) $3.00  Black Beans $1.49  Brown Rice (Frozen, Pre-Cooked) $1.80 | | 10 oz  16 oz | Cumin  Cilantro  Grape Tomatoes $2.80  Chopped Greens (mustard greens, collards, & spinach-can use just spinach) $1.50 |  Directions: Preheat your oven to 350 degrees. Using a deep baking dish coat your pan with olive oil. Start by adding your rice to the bottom of the pan and then pat it flat like a crust. Add a bit of salt if your rice wasn’t already salted. Next add your can of rinsed and drained black beans. Your next layer is your greens (remember they will shrink) so add more than you think. This is when to add your spices. Sprinkle with cumin, cilantro, and any other spices that your like. Next add your container of grape tomatoes. Lastly, crumble your queso fresco over the top of your dish. It will be done when your greens are wilted and your cheese has browned which should be in about 30 minutes. | Logo  Description automatically generated |
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