

CLEAN & TASTY

RED BEANS WITH GINGER & PEPPERS

<i>Serving</i>	<i>Time</i>	<i>Level</i>
2	15 mins	easy

INGREDIENTS

- 1 package dried small red beans rinsed and sorted
- 4-6 c water
- 10 cloves garlic
- 2 inches ginger
- 1 red pepper
- 1 green pepper
- 1 not chicken bouillon cube
- 1 bay leaf
- salt to taste

DIRECTIONS

- Smash garlic cloves and add to washed, sorted and soaked beans. Add 4 -6 cups fresh water and bay leaf. Add ginger and bring to boil. After 30 mins add bouillon cube and salt and simmer beans x 1 hour. Stir in the peppers in the last 15 mins. Enjoy!

