



Morisqueta rice with pork chops and bayo beans

Category: Main Course, Pork, Rice, Sauces, Beans

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Preparation
time
60 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 3 tbsps Vegetable oil
- 12 Porks chops
- Salt and pepper to taste
- 1 bottle Salsa Mexicana La Costeña®
- 1 cup Water
- 1 can Frijoles Bayos Enteros La Costeña®
- 1 cup Cooked rice
- 1/2 cup Cotija cheese



Preparation time

1. Heat oil. Season pork chops with salt and pepper. Cook until chops are golden brown on all sides.
2. Add Salsa Mexicana sauce and water. Reduce heat. Cover and cook for 30 minutes on low heat.
3. Once cooked, add Frijoles Bayos with bean stock. Cook over medium heat uncovered for 8 minutes.
4. Serve hot on rice. Top with Cotija cheese.