DAILYPLATE / THE COLLECTION

# Three recipes to try

A free preview of our Hotel Kitchen Kit.

English edition · Digital download

Recipes inspired by culinary traditions and adapted for everyday kitchens; not claims of traditional authenticity. Review all ingredients and allergens. Cooking times are approximate.

Refrigerate perishable food within 2 hours (1 hour above 90°F/32°C). Keep the refrigerator at 40°F/4°C or below. Use refrigerated leftovers within 3-4 days or freeze them. Reheat to 165°F/74°C. Store in shallow containers and cool rice promptly.

Food safety: foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures · foodsafety.gov/food-safety-charts/cold-food-storage-charts

Inspired by Dominican home cooking

# Quick Sofrito Beans & Rice

20 min · Serves 2 · One lidded skillet

## Ingredients

250 g cooked rice

240 g canned red kidney beans, drained and rinsed

100 g bell pepper, diced

80 g onion, diced

2 count garlic cloves, minced

150 g crushed tomatoes

1 tbsp olive oil

0.5 tsp dried oregano

0.25 tsp salt

100 ml water

1 count lime

## Method

1. Heat oil over medium heat. Cook onion and pepper for 5 minutes, stirring. Add garlic and oregano; cook 30 seconds.

2. Add beans, tomatoes, water and salt. Simmer uncovered for 6 minutes, stirring occasionally.

3. Fold in the cooked rice. Cover and heat for 4–5 minutes, stirring once, until the rice reaches 165°F / 74°C. Add lime juice to taste and divide between two bowls.

Allergens: No major allergens intentionally added; check packaged ingredients.

Refrigerate leftovers in shallow containers within 2 hours at 40°F / 4°C or colder. Use within 3–4 days or freeze. Reheat leftovers to 165°F / 74°C. Cool cooked rice promptly; do not leave it at room temperature. Reheat only the portion you will eat.

Inspired by Caribbean flavors

# Sweet Plantain & Chickpea Skillet

25 min · Serves 2 · One lidded skillet

## Ingredients

1 count ripe yellow plantain, peeled and cut into 1 cm half-moons

240 g canned chickpeas, drained and rinsed

100 g bell pepper, sliced

80 g onion, sliced

100 g baby spinach

1 tbsp olive oil

0.5 tsp ground cumin

0.25 tsp salt

60 ml water

1 count lime

## Method

1. Heat oil over medium heat. Add plantain and cook for 6 minutes, turning halfway, until golden. Transfer to a clean plate.

2. In the same skillet, cook onion and pepper with water, covered, for 5 minutes. Add chickpeas, cumin and salt; cook for 4 minutes.

3. Return the plantain and fold in spinach. Cover for 2 minutes until spinach wilts and the plantain is tender. Finish with lime juice and serve.

Allergens: No major allergens intentionally added; check packaged ingredients.

Refrigerate leftovers in shallow containers within 2 hours at 40°F / 4°C or colder. Use within 3–4 days or freeze. Reheat leftovers to 165°F / 74°C. Reheat only the portion you will eat.

Inspired by Mexican flavors

# Salsa Chicken & Black Bean Bowls

25 min · Serves 2 · One lidded skillet

## Ingredients

300 g boneless chicken breast, cut into 2 cm pieces

240 g canned black beans, drained and rinsed

150 g jarred tomato salsa

150 g frozen corn

1 tbsp olive oil

0.5 tsp ground cumin

60 ml water

4 count small corn tortillas

1 count lime

## Method

1. Heat oil over medium-high heat. Add chicken and cumin; cook for 5 minutes, turning the pieces.

2. Add beans, salsa, corn and water. Cover and simmer for 8–10 minutes, stirring occasionally, until every chicken piece reaches 165°F / 74°C in its thickest part.

3. Transfer to bowls. Warm tortillas briefly in the empty skillet, following their package instructions. Serve with lime wedges.

Allergens: Check tortillas and salsa for wheat or other allergens.

Refrigerate leftovers in shallow containers within 2 hours at 40°F / 4°C or colder. Use within 3–4 days or freeze. Reheat leftovers to 165°F / 74°C. Reheat only the portion you will eat.