

# Red Bean & Collard Green Dirty Rice

*with Buttermilk Biscuits & Honey Butter*

An authentic Creole dish, dirty rice gets its distinctive name from its appearance. White rice is cooked with spices and aromatics, which darken it—and imbue it with flavor. We're using a combination of traditional ingredients like red beans and collard greens to create a wholesome and delicious vegetarian version. And what Southern meal would be complete without biscuits? We're serving ours with a little homemade honey butter to add the perfect touch of sweetness.



## Ingredients

- 1 Can Red Kidney Beans
- $\frac{3}{4}$  Cup Buttermilk Biscuit Mix
- $\frac{1}{2}$  Cup Long Grain White Rice
- 2 Cloves Garlic
- 1 Bunch Collard Greens
- 1 Yellow Onion

## Knick Knacks

- 2 Tablespoons Butter
- 1 Tablespoon Honey
- 1 Mini Bottle Tabasco Hot Sauce
- 1 Tablespoon Blue Apron Cajun Spice Blend  
(Smoked Paprika, Ground Mustard, Onion Powder, Garlic Powder, Dried Oregano, Dried Thyme & Cayenne Pepper)

**Makes 2 Servings**

**About 685 Calories Per Serving**

**Cooking Time: 25 to 35 minutes**





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/548](https://blueapron.com/recipes/548)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Remove the butter from the refrigerator to soften. Drain and rinse the beans. Peel and thinly slice the garlic. Remove and discard the collard green stems; roughly chop the leaves. Peel and small dice the onion.

2



## Cook the aromatics:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, onion** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

3



## Add the collard greens:

Add the **collard greens** and **2 tablespoons of water** to the pot of aromatics. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens have wilted.

4



## Add the beans & rice:

Add the **beans, rice** and **1 cup of water** to the pot of vegetables; season with salt and pepper. Cover and cook 15 to 17 minutes, or until the liquid has been absorbed. Fluff the finished rice with a fork. Cover and set aside in a warm place.

5



## Make the biscuits:

While the dirty rice cooks, in a large bowl, combine the **biscuit mix** and **¼ cup of cold water**; stir until just combined. Lightly grease a sheet pan. Divide the **biscuit dough** into 4 even portions. Using slightly damp hands, form the portions into rounds and place onto the prepared sheet pan. Sprinkle with any **remaining spice blend**. Bake 10 to 12 minutes, or until golden brown.

6



## Make the honey butter & plate your dish:

While the biscuits bake, in a medium bowl, combine the **softened butter** and **honey**; season with salt. Divide the **finished dirty rice** between 2 bowls. Serve with the **biscuits, honey butter** and **Tabasco hot sauce** on the side. Enjoy!