

# JeeSauce Bowl:

Total Time 45min

## Ingredients

2 cups rice  
8oz of original “at home” almond sauce  
2 cans Black Beans  
1 large tomato diced  
1 avocado  
1 cup cilantro chopped into bits  
1 jalapeno diced

## Tools

Cutting board  
kitchen knife  
pot or rice cooker  
pot or pan for beans  
bowls for fresh veggies  
serving spoons  
measuring cup  
can opener

## Directions

- boil 3 cups water and add 2 cups of rice
- open cans of beans and warm in pot or pan
- while rice and beans cooking, dice tomatoes, avocado, cilantro and jalapeno
- place diced fresh veggies in their own serving bowl with spoon
- after rice is steamed (till visible bubbles are gone from holes in rice) turn off heat and cover
- after beans are steaming, turn off heat

## Make the Bowl

- add 2 scoops of rice to bowl
- add 1 scoop of beans to bowl
- cover in original Almond Sauce Recipe
- add fresh tomato
- add fresh avocado
- add fresh cilantro
- add fresh jalapeño

grab a spoon or tortilla chips, dig in and enjoy!