**Arroz con Gandules**

1 can of gandules (beans) or 1 cup of soaked dried gandules)

1 ½ cups rice

1 ½ cups water

1 tbsp. tomato paste

¼ cup diced onions

2 tsp. salt

1 packet Sazon Goya

1 tbsp. lemon juice

¼ cup oil

Place oil in a pot along with onions, tomato paste, lemon juice, and the beans (drained).

Saute on medium-high until onions are cooked.

Add rice and mix.

Add water, salt, and sazon. Reduce heat, cover, and simmer until water is absorbed completely (approximately 20 minutes).