

## The \$5 Red Beans and Rice Recipe That Still Feeds the Whole Family

1 pound dried red beans, soaked overnight and drained



**TIME**  
**5 to 7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 pound dried red beans, soaked overnight and drained  
1 tablespoon oil or butter  
1 medium onion, diced  
1 green bell pepper, diced  
2 celery stalks, diced  
3 garlic cloves, minced  
1 teaspoon smoked paprika  
1 teaspoon dried thyme  
1/2 teaspoon black pepper  
1/4 to 1/2 teaspoon cayenne pepper, optional  
1 teaspoon salt, plus more to taste  
6 cups water or broth  
2 cups cooked white rice  
Optional: sliced sausage, ham, parsley, or hot sauce for serving

### DIRECTIONS

1. Soak the beans. Place the dried beans in a large bowl, cover with water, and let them soak overnight. Drain and rinse before cooking.
2. Cook the vegetables. In a large pot or Dutch oven, heat the oil over medium heat. Add the onion, bell pepper, and celery. Cook until softened, about 5 to 7 minutes. Stir in the garlic and cook for 30 seconds more.
3. Add the seasonings. Stir in the smoked paprika, thyme, black pepper, cayenne, and salt.
4. Simmer the beans. Add the soaked beans and water or broth. Bring to a boil, then reduce to a low simmer. Cover partially and cook for 1 1/2 to 2 hours, or until the beans are tender.
5. Thicken the pot. Once the beans are soft, use a spoon or potato masher to mash some of them right in the pot. Stir well. This gives the dish that classic creamy, hearty texture.
6. Serve over rice. Spoon the red beans over hot cooked rice. Top with parsley or hot sauce if you like, and serve warm.

### SWAPS & NOTES

This is an easy recipe to make your own while keeping it affordable.

Water works perfectly well, but broth adds more depth if you have it.

Add sliced sausage or leftover ham during the simmer.

Mash some of the beans against the side of the pot before serving.

## TIPS FOR SUCCESS

Red beans and rice gets better as it simmers.

The longer the flavors have time to come together, the richer the final dish tastes.

Do not salt too aggressively at the start, especially if you are using broth or adding sausage later.

If the beans are still firm, they just need more time.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-5-red-beans-and-rice-recipe-that-still-feeds-the-whole-family/>