

Refried Beans

Ingredients/Zutaten

- 2 15 oz cans of beans (black, pinto, kidney...)
- 1/4 onion, chopped
- 2 cloves garlic, chopped
- 1 tsp ground cumin
- 1 tsp ground coriander
- ¼ tsp salt
- 1/4 tsp freshly ground black pepper
- 1 tbs lime juice
- 2 tbs fresh cilantro, chopped

Servings/Portionen	2
Cuisine/Küche	Aztlán
Total Time	15 minutes



Directions/Zubereitung

1. Add water/broth to a saucepan and bring to medium heat.
2. Add onion, garlic, cumin, coriander, salt and pepper, and stir to combine.
3. Add beans and stir well.
4. Bring to a boil, reduce heat to low and mash with a potato masher.
5. Continue cooking and mashing until the desired thickness and consistency.
6. Add chopped fresh cilantro and lime juice and stir to combine.
7. Let rest 5 minutes covered (or uncovered to thicken).