

REFRIED BEANS

YIELD 4 PORTIONS

INGREDIENTS

- 1 can cooked beans black, pinto or bayos
- 1 tablespoon pork lard
- 1 clove garlic, finely chopped
- 1 teaspoon chipotle puree (canned chipotle)

Directions:

- In a pan, melt the lard, medium heat add the garlic and the beans, let them cook for 2 minutes, start mashing the beans with a potato masher until creamy and thick, add the chipotle puree and mix.

