

Easy Refried Beans

This is a great way to add authentic flavors to a homemade batch of refried beans.



Prep Time

5 mins

Cook Time

10 mins

Total Time

15 mins



4.42 from 17 votes

Servings: 4

Calories: 89kcal

Author: Mexican Please

Ingredients

- 1 can black beans (or pinto beans)
- 1/2 onion
- 2 garlic cloves
- 2 chipotles in adobo
- 1 tablespoon adobo sauce
- 1/2 teaspoon cumin
- 1/2 teaspoon salt
- freshly cracked black pepper
- 1/2 cup stock (or water)

Instructions

1. Start by peeling 2 garlic cloves and roughly chopping 1/2 onion. Cook the onion and garlic in a dollop of oil over medium heat (you can leave the garlic cloves whole).

2. Once the onion is starting to brown, approximately 5-8 minutes, add 1 can beans (drained and rinsed), 2 chipotles in adobo, 1 tablespoon adobo sauce, 1/2 teaspoon cumin, 1/2 teaspoon salt, freshly cracked black pepper, and 1/2 cup stock (or water). Let simmer for a few minutes until heated through and then add everything to a blender, combining well.
3. Take a final taste for seasoning and heat. Add more salt if necessary and if you want more heat you can add more chipotles (or adobo sauce).
4. Serve as is or saute them in some oil (or lard!) over medium heat for a few minutes to thicken them up.
5. Store in an airtight container in the fridge. (Keep in mind that beans don't last long so eat 'em up soon!)

Notes

You can always adjust the consistency of the beans by either adding water to thin them out, or if they are too thin you can saute them in some oil over medium heat for a few minutes to thicken them up.

Nutrition

Calories: 89kcal