

# Refried Black Beans

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Servings: 24

Serving Size: one number 8 Disher

Ingredients	Quantity	Measure
Oil Blend	1	Cup
Yellow Onions, chopped	¼	Pound
Red Peppers, diced	¼	Pound
Poblano Peppers	¼	Pound
Oregano	1/8	Cup
Cumin	½	Cup
Chili Powder	½	Cup
Garlic	½	Cup
Diced Green Chilis, canned	2	Cups
Chipotle Peppers, Canned	2	Ounces
Water	2	Ounces
Cooked Black Beans	1	Gallon
Veggie base	1/3	Cup

## Preparation

1. Place oil in a hot pan. Add onions and peppers cook till they are soft, onions translucent.
2. Add Oregano, Cumin, Chili Powder, and Garlic and cook for 5 minutes. You should be able to smell the spices.
3. Add Veggie base, water and black beans. Cook for 15 minutes, stirring occasionally.
4. Blend with an immersion blender but don't blend all the way, make sure there are still beans showing.
5. Serve.

