



Cooked Black Beans with Sofrito

Say hello to flavorful black beans thanks to Chef Lorena Garcia (*Top Chef Masters*). These beans make a dynamite side dish or can be used in Lorena's Char-Grilled Empanadas with Spicy Pico de Gallo.

Cooked Black Beans with Sofrito

Makes about 2 cups

Ingredients

For the sofrito:

2 tablespoons extra-virgin olive oil
1 small yellow onion, peeled and finely chopped
1 large green bell pepper, halved, seeded, and finely chopped
10 small garlic cloves, peeled and minced
2 bay leaves
2 teaspoons cumin
2 teaspoons dried oregano
1 teaspoon ground coriander
Pinch cayenne
1 tablespoon kosher salt
Pinch freshly ground black pepper

For the cooked black beans:

1 tablespoon extra-virgin olive oil
1 (15-ounce) can black beans with juice
1/4 cup chopped cilantro
1/2 teaspoon sea salt

Directions

1. Make the sofrito: In a large skillet over medium-high heat, heat oil. Add onion, green bell pepper, garlic, bay leaves, cumin, oregano, coriander, cayenne, salt,

and pepper. Cook, stirring frequently, until onions are translucent, about 8 minutes. Remove from heat. Discard bay leaves.

2. In a small saucepan over medium-high heat, heat oil. Add the sofrito and cook 1 minute. Stir in the black beans with juice, cilantro, and salt. Reduce heat to medium low and simmer, stirring occasionally, 15 to 20 minutes. Taste for seasoning.

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