

Quick and Easy Refried Beans

written by The Recipe Exchange | May 5, 2015

Ingredients

2 tablespoons canola oil
2 garlic cloves, peeled
2 (15 ounce) cans pinto beans
1 teaspoon cumin
1 teaspoon chili powder
salt to taste
1/2 lime, juiced

Directions

Heat canola oil in a heavy skillet over medium heat.

Cook garlic cloves in hot oil, turning once, until brown on both sides, 4 to 5 minutes.

Smash garlic cloves in skillet with a fork.

Stir pinto beans, cumin, chili powder, and salt into mashed garlic and cook until beans are thoroughly heated, about 5 minutes. Stir occasionally.

Smash bean mixture with a potato masher to desired texture. Squeeze lime juice over smashed beans and stir until combined.