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Rancho Style Beans

By Susie Iventosch



California Rancho Beans Photo Susie Iventosch
(serves 10 as a side dish)

INGREDIENTS

2-3 tablespoons olive or canola oil
2 medium onions (one yellow, one red), peeled and chopped
1 teaspoon Tajin Clasico (chili-lime seasoning available in the spice section of your grocery store)
1 teaspoon powdered coriander
1 teaspoon powdered cumin
1 teaspoon garlic salt
3 16-ounce cans of pinto beans, drained and rinsed
Juice of 1/2 large lime, or one small lime
2 -3 tablespoons of your favorite hot sauce (we use Valentina Salsa Picante)
1/2 cup grated cheese

DIRECTIONS

In a large frying pan, heat oil and add onions. Cook until translucent. Add spices and garlic salt. Continue to cook until golden-brown and spices become aromatic. Add beans and mix well with onion mixture. Stir in lime juice and hot sauce. Just before serving, sprinkle cheese over the top of the beans and continue to heat until cheese begins to melt. Serve!

*If you want to add cooked chicken or beef to the beans, you could easily make this a main dish and serve with warmed tortillas.

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