



# Refried Beans



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## 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
- ½ lime, juiced

## Instructions

- 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 the 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.
- Enjoy!