

Refried Beans

Ingredients

400 - 500 g. can of pre-cooked beans	3-4 garlic cloves, minced cumin	2 tbsp. butter olive oil
1/4 onion, chopped	paprika	salt

Instructions

1. Add the oil and the butter to a frying pan and heat to medium heat.
2. Add the onion and garlic to the pan, and fry them for 3 minutes.
3. Add salt, cumin, and paprika to taste. Mix and let fry for 5 minutes.
4. Pour the beans into the pan, adding the liquid from the can until the desired consistency is reached.
5. Mash the beans and mix. Fry at medium-low to medium heat for 5 to 10 minutes, mixing occasionally.