



## Simmered Black Beans

Serves 1

### Ingredients:

- 1 lb. Black Beans , soaked
- 4 oz. wt. Chorizo , cooked and crumbled
- 1 Tbsp. Fresh Garlic , minced
- 3 cups White Onions , minced
- 1 oz. vol. Savory Roasted Vegetable Base (Custom Culinary)
- 1 Tbsp. Chipotle Tabasco
- 2 cups Diced Tomatoes , canned
- 4 cups Water
- 1 Tbsp. Fresh Cilantro , minced

### Directions:

1. Heat chorizo in large saucepot over medium heat. Add garlic and onions and sauté until translucent.
2. Add vegetable base and stir to dissolve.
3. Add, Tabasco, tomatoes and water.
4. Add Black Beans and cook approximately 2 hours, or until beans are cooked throughout.
5. Adjust with spice as desired. Add fresh cilantro.
6. Hold hot for service.