



Chili-Lime Bean Puree

This puree is an explosion of Mexican-inspired flavors that will have you coming back for seconds. For those of you who are past your puree phase, you can still enjoy this recipe as a dip or topping to your favorite Mexican dish.

Ingredients:

- 1/4 onion - chopped
- 1T minced garlic
- Tajin
- 1 can of pinto beans
- 1/2C vegetable stock
- Non-stick spray

Directions:

1. Spray pot with non-stick spray. Over medium heat, sautee onions, garlic, and tajin until onions are soft.
2. Add beans and vegetable stock
3. Bring to a boil, then reduce heat and simmer for 20 minutes
4. Blend together. *optional: garnish with salsa (we used our Tomatillo Salsa Verde)

"You are never too old to set another goal or to dream a new dream." — Malala Yousafzai

