



Mexican Baked Beans with Chorizo

SERVINGS 12 **PREP TIME** 15 mins **COOK TIME** 45 mins

INGREDIENTS

- 1 cup **La Fe Salvadorian Pork Chorizo**
- 1 onion diced
- 2 jalapeño peppers seeds and ribs removed, finely diced
- 2 cloves garlic minced
- 1 tablespoon smoked paprika
- 1 tablespoon chili powder
- 1 tablespoon **La Fe Ground Cumin**
- 1 teaspoon kosher salt plus more if needed
- ¾ cups **La Fe Tomato Paste**
- ¼ cup molasses
- ¼ cup **La Fe Brown Sugar Packed** (light or dark is fine)
- ¼ cup **La Fe Red Wine Vinegar**
- 3 cans 24 oz. **La Fe Pinto Beans**
- ½ cup water
- ¼ cup chopped fresh cilantro plus more for serving
- **La Fe Lime Juice**
- **La Fe Tortillas**

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. In a dutch oven (or other heavy, deep oven-proof skillet or pot) add 1 tsp of La Fe vegetable oil, cook the La Fe pork chorizo over medium-high heat until browned, breaking it up into small crumbles as you go (about 3 minutes).
3. Add the onions and jalapeño peppers. Sauté until softened and browned (about 3 minutes).
4. Add the two cloves of minced garlic. Sauté until fragrant (about 30 seconds).
5. Add the smoked paprika (1 tablespoon), chili powder (1 tablespoon), La Fe cumin (1 tablespoon), and kosher salt (1 teaspoon). Stir to coat.
6. Add the La Fe tomato paste. Stir to coat and cook for about 1 minute, until it starts to turn a deep color.
7. Add the molasses (¼ cup), La Fe brown sugar (¼ cup) and La Fe apple cider vinegar (¼ cup) and stir until sugar has melted and all ingredients are incorporated (about 3-4 minutes).
8. Add the drained and rinsed La Fe pinto beans and water (½ cup) and stir.
9. Place pot in a preheated oven and bake for 45 minutes to an hour, uncovered, until thick and bubbly.
10. Stir in La Fe lime juice and fresh cilantro. Serve hot with extra cilantro for garnish and La Fe tortillas on the side. Season with more salt to taste, if needed.