



Island Savory Black Beans

PREP TIME: 15 MIN

COOKING TIME: 20 MIN

YIELDS: 6 SERVINGS

Ingredients

6 cups cooked, drained black beans

(or 4 cans of 15 oz black beans)

5 oz green salsa verde (mild)

1 medium onion, finely chopped

3 cloves garlic, minced

1/2 tsp ground smoked paprika

3 tbsp nutritional yeast flakes

(optional)

1 handful fresh cilantro, chopped

1 cup vegetable broth

1 can coconut milk (13.5 ounces)

Salt to taste

Directions

1. Heat salsa in a large saucepan over medium heat.
2. Add onions and allow to cook for about 3 minutes.
3. Add garlic and cook for another minute.
4. Stir in smoked paprika.
5. Add black beans, nutritional yeast flakes, vegetable broth and stir.
6. Add cilantro and coconut milk after 5 minutes of cooking.
7. Cook for a total of 15 minutes, or until the liquid has reached the desired texture.
8. Add salt to taste and serve.

