

# MEXICAN PIT BEANS WITH CHORIZO

Mixed beans slow cooked in a Mexican style tomato and smoked paprika sauce. The perfect side dish.



PREP TIME  
5 MIN



COOK TIME  
25 MIN



SERVINGS  
10



## Ingredients



- 300g red kidney beans
- 300g pinto beans
- 50g chorizo, diced
- 225g [Blenders Fajita Sauce](#)
- 2 red onions, chopped
- 10g coriander, chopped

## Method

1. Drain the kidney beans and pinto beans in a strainer.
2. Heat the chorizo on a medium heat for 3 minutes. Add the red onion and continue to cook for a further 2 minutes.
3. Add the [Fajita Sauce](#) and finally the beans, combining all the ingredients and reduce the heat to low. Cook for about 25 minutes.
4. Add chopped coriander just before serving. Serve as a side dish with barbequed meat, rice or a baked potato.

## Allergens

Contains no allergens

