

## **Mashed Pinto Beans with Bacon and Manchego (kicked up refried beans)**

Serves 2-3

2 strips bacon, sliced  
1/2 medium onion, diced  
1 clove garlic, minced  
2/3 cup chicken broth  
1/4 tsp. cumin  
1 can pinto beans, drained and rinsed  
salt and pepper  
2-3 Tbsp. shredded or grated manchego cheese  
sliced scallions

Heat a heavy-bottomed pan over medium heat and add the bacon. Fry until the bacon is cooked and starting to crisp. If you are using excessively fatty bacon, you may want to pour off some of the drippings. Otherwise, leave everything in there as-is.

To the pan, add the onion and cook until tender. Stir in the garlic until fragrant, and then the chicken broth, cumin, beans, and salt and pepper to taste. Bring the mixture to a light boil and continue to simmer for 10 minutes (or for as long as you want, if you want to time it with your main dish).

Use a potato masher to press down on the beans, and mash to your desired consistency (adding more broth if necessary).

Once plated, top with the manchego cheese and sliced scallions.