## RECIPE

# **Salsa Pinto Beans**

Using your favorite salsa for flavor - these beans are a delicious and oh-so-easy side dish or addition to tacos, burritos, or with chips.

Makes: 8 servings

Prep Time: 5 minutes Cook Time: 10 minutes

Source: MyPlate.gov, recipe/SalsaPintoBeans

#### Ingredients

- 1 tablespoon olive oil (or canola oil)
- 1 onion (medium, chopped)
- 1 clove garlic (minced, or 1/8 teaspoon garlic powder)
- 2 cans pinto beans (15 ounces each, drained and rinsed)
- 1 cup salsa

#### **Directions**

- 1. Heat the oil in a skillet over medium heat.
- 2. Add the onion and garlic and cook until tender.
- 3. Stir in the beans and salsa.
- 4. Cook for 10 minutes.
- 5. Serve over rice, pasta, or baked potato.

#### **Utensils Needed**

- Colander
- Measuring spoons
- Measuring cup
- Knife
- · Cutting board
- Wooden spoon
- Can opener
- Skillet



## Small Changes, BIG Difference!



#### Nutrition Information

Serving Size: 1/8 of recipe	
Nutrients	Amount
Calories:	155
Total Fat:	<u>3 g</u>
Saturated Fat:	<u>0 g</u>
Cholesterol:	<u>0 mg</u>
Sodium:	<u>324 mg</u>
Total Carbohydrates:	<u>26 g</u>
Dietary Fiber:	<u>9 g</u>
Total Sugars:	<u>2 g</u>
Added Sugars:	<u>0 g</u>
Protein	<u>8 g</u>



### **SHOPPING LIST**

Average total cost without oil and seasonings: \$7.10 Average cost/serving: \$0.89

**Recipe makes: 8 Servings** 

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased based on preference, diet restrictions, budget and location. Optional items can be added.

#### Ingredients



Add 1 to Cart Garlic, 1 head



Add 2 to Cart Pinto beans, (15 ounces each, drained and rinsed)



Add 1 to Cart Small Onion



Add 1 to Cart Salsa

**My Cooking Notes** 

## SAVE TIME, SAVE MONEY

#### Waste Less, Save More

- Buy in bulk and/or use leftover ingredients in other dishes to save money. Try these recipes from snapedny.org for the following ingredients.
- Onion:
  - Cowboy Salad
- Tortilla Casserole
- Beans:
  - Vegetarian Chili
- Rice Bowl Southwestern Style

