

MEXICAN BLACK BEANS AND TOMATOES



Serves 4



Prep Time 10 minutes



Cook Time 15-20 minutes



INGREDIENTS

- 1 onion, chopped
- 2 cloves garlic, crushed
- 1 tsp cumin seeds
- 1 tsp ground coriander
- 1 Tbsp **Wattie's Tomato Paste**
- 2 x 400g cans **Wattie's Mexican Style Tomatoes**

METHOD

1. Heat a dash of oil in a saucepan. Add onion and garlic and cook over a low heat until onion is soft. Add cumin, coriander and tomato paste. Stir and continue cooking a further minute.
2. Pour over **Wattie's Mexican Style Tomatoes**. Add **Wattie's Black Beans** and chopped oregano. Stir and bring to the boil. Reduce heat. Simmer for 15-20

- 400g can **Wattie's Black Beans in Springwater**, drained
- 1 Tbsp chopped fresh oregano or 1 tsp dried
- 1 Tbsp chopped jalapeño peppers (optional)
- Handful fresh coriander leaves to garnish

minutes until sauce is reduced by a third. Stir in jalapeño peppers if desired. Serve with rice and garnish with chopped fresh coriander.