

Habichuelas Guisadas

Oscar · 29/09/2024

**Prep Time**

30 mins

Dificult

Medium

Servings

4

Description

This habichuelas guisadas recipe is the Puerto Rican version of beans. It's a perfect side dish for carne guisada.

Ingredients

- 1 tablespoon olive oil - ¼ cup tomato sauce - 2 tablespoons sofrito sauce - 1 (.18 ounce) packet sazón seasoning - ¼ teaspoon black pepper - 2 cups cooked pinto beans
- drained - 1 ½ cups water - salt to taste

Instructions

1. Heat olive oil in a saucepan over low heat. Add tomato sauce
2. sofrito
3. sazón
4. and pepper. Cook
5. stirring
6. for about 3 minutes. Stir in beans
7. water
8. and salt. Increase heat to medium and cook until sauce is thickened
9. about 15 minutes.