



Garlic Festival Diana's Famous Beans



Ingredients

- 1 onion, diced
- 1 green or red bell pepper, diced
- 2 - 3 Tsp. Garlic Naturally Organic Roasted Pieces
- Garlic Festival Garli Garni seasoning (use generously)
- 1 lb. lean ground beef (or turkey, if preferred)
- Beans (I use several canned varieties: pinto, kidney, black, pink, etc.), drained **
- 1 large can tomatoes
- 1 qt. Garlic Festival Garlic Salsa (mild or spicy)
- 3 - 4 fresh tomatoes, cut in large chunks
- 1 1/2 - 2 teaspoons chili powder
- 1 - 2 teaspoons cumin
- Garlic Festival Garli Garni seasoning (What? More Garli Garni?)

Directions

Saute first four ingredients with a little olive oil until onions are translucent. Add meat and saute until browned. Set aside.

Meanwhile, in a large pot add beans, tomatoes, salsa and seasonings. Transfer cooked meat mixture to pot. Add water to pot for the right consistency. Cook beans on low heat for several hours to meld the flavors.

Adjust the seasonings as needed for your taste buds. Personally, I usually toss in a 4 oz. can of diced green chilies to turn up the heat.

*If fresh garlic is not available, try our Garlic Naturally Organic Roasted Garlic Pieces. Simply measure out as much as you would like and re-hydrate with a little water before using.

**Of course you can cook dry beans from scratch, if you prefer. Also, the number of cans of beans you use and the rest of the ingredients depends on how many you are serving.

Products In This Recipe



Garlic Naturally Organic
Roasted Garlic Pieces 2.6
oz



Mild Garlic Salsa



Garli Garni All Purpose
Garlic Seasoning 2.8 oz

★★★★★ 6 Review(s)

★★★★★ 73 Review(s)

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