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# Halftime Black Beans

**Prep Time:** 20 mins

**Cook Time:** 30 mins

**Total Time:** 50 mins

## Ingredients

- 1 1/2 cup(s) broth, reduced-sodium chicken
- 1 cup(s) onion(s), red, finely chopped
- 3/4 cup(s) pepper(s), green, bell, finely chopped
- 4 clove(s) garlic, minced
- 3 can(s) beans, black, 15 ounces each, rinsed and drained
- 2 tablespoon lime juice
- 1/4 teaspoon salt
- 1/4 teaspoon pepper, black ground
- 1/4 teaspoon oregano, dried
- 1 bay leaf
- 1 tablespoon pepper(s), red chile
- tomato(es), chopped (optional)
- cilantro
- lime(s), wedges
- tortilla(s), flour, warm

## Preparation

1. In a 4-quart Dutch oven, combine 1/4 cup of the broth, the onion, sweet pepper, and garlic. Cover and cook about 5 minutes or until tender. Stir in the remaining 1 1/4 cups broth, the black beans, lime juice, salt, black pepper, oregano, and bay leaf. Bring to boiling; reduce heat. Cover and simmer for 30 minutes. Discard bay leaf. Mash bean mixture slightly with a potato masher. If desired, stir in red chile pepper. Cover the Dutch oven.

2. Tote bean mixture in the Dutch oven in an insulated carrier. If desired, tote tomato, cilantro, and lime wedges in plastic bags in an insulated cooler with ice packs. If desired, carry tortillas wrapped in foil. Pass tomato and cilantro as toppers for the beans. Serve lime wedges and tortillas with beans.