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Recipe card is made to fit in a 6" X 4" index card file box for future use.

If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Habichuela Rosada Pink Beans

Ingredients: (serves 4 - 6 people)

- 1 - 16 oz slice of ham steak - ½" thick
-or- chorizo sausage
(spicy Spanish pork sausage) - OPTIONAL
- 1 or 2 - Large size potatoes (some use sweet potatoes)
- ⅓ cup of extra virgin olive oil
- 2 - tbsp. of "Mi Sofrito Puro®"
- ½ cup of green pitted olives & Capers - OPTIONAL
- 2 - 15.5 oz. cans of drained Pink Beans
- 2 - 15.5 oz. cans of water
- 1 - 8 oz. can of tomato sauce (not tomato paste)
- 2 - tspn. **El Sazón de Marín™**

NOTE: This Sazon does NOT have MSG

Add Sea Salt & Black Pepper to taste

MI SOFRITO
"El Sabor de La Isla Verde" Rico



Stock photo shown above

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~ ¡Que lo disfrutes con salud! ~



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Cooking Instructions

- a - Trim fat then dice the ham (-or- chorizo) into approximately ½" cubes.
- b - Peel potato and/or sweet potato and dice to medium size pieces. (See picture)
- NOTE:** The purpose of the potatoes is not only to thicken the sauce a bit, but to give it added flavor.
- c - In medium size pot, low flame, add extra virgin olive oil. When oil is hot add:
Mi Sofrito Rico™, El Sazón de Marín™, cubes of [meat], green pitted olives & capers,
then fry 2-3 minutes or until ham is a light-golden brown.
- d - Add the following ingredients to the pot: Drained pink beans, water, and tomato sauce.
When adding sea salt & black pepper, season to taste.
- e - Cover the pot over medium flame and let it come to a semi boil for approximately 10-15 minutes. This is so some of the potatoes will break up and thicken the sauce.
Check and stir the beans every 3-4 minutes so they don't stick to the bottom.
Once the potatoes are softer, and the texture of the bean sauce is a little thicker,
turn flame off, and continue stirring.
Best served with Spanish white rice.