





15 MINS

INSTRUCTIONS

- 1. In a blender, puree all ingredients except 1/2 cup of the beans.
- 2. Add the reserved beans and pulse until choppy. Add water or stock to achieve desired consistency.
- **3.** Spoon into serving dish. Can be refrigerated for a couple days, and taste better at room temp.
- **4.** Serve with crackers/chips sticking out like grave stones.

INGREDIENTS

2 cans organic black beans (drained)

Juice of 1 lime

1/4 cup chopped onion

1/2 teaspoon cumin

1/4 cup cilantro, chopped

1/2 cup plain yogurt

2 tablespoons chipotle peppers in adobe sauce

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Salt/Pepper

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