

TIENDA SALSITA + HAFNER VINEYARD

Pot Beans with Salsa Verde Asado

Hearty Rancho Gordo beans cooked simply with aromatics, then awakened with a spoonful of bright, roasted Salsa Verde Asado

Recipe by Kathleen Hallinan Mueller

Ingredients

1 lb Rancho Gordo beans (alubia blanca, yellow eye, or other light/white bean)
1 onion, chopped
1–2 carrots, peeled + chopped
1 celery stalk, chopped
1-2 garlic cloves, minced
1 bay leaf
Salt
Olive oil
Salsa Verde Asado (for finishing)

Instructions

1. Soak the beans.

Soak beans in plenty of water for at least 6 hours or overnight. Drain.

2. Sauté the aromatics.

In a heavy pot, warm a drizzle of olive oil.

Add onion, carrots, and celery with a pinch of salt.

Cook until softened and fragrant, 5–7 minutes.

Add garlic.

3. Add beans + water.

Add soaked beans and cover with fresh water by at least 2 inches.

Add bay leaf and a generous pinch of salt.

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4. Simmer.

Bring to a boil, then reduce to a gentle simmer.

Cook 1–2 hours, depending on the bean, until creamy and tender.

Add water if needed to keep beans submerged.

Taste and adjust salt.

5. Serve.

Ladle beans into bowls and finish with a spoonful of Salsa Verde Asado.

This bright, roasted salsa cuts through the creamy beans and pairs beautifully with Rosé or any rich protein.