

## Broad Beans with Aloe – *Habas con aloe*

### Ingredients

- 2 cups cooked shelled green broad beans; skin removed (optional)
- 1 hot green pepper, such as jalapeño; roasted, stem removed, peeled, and sliced
- ¼ white onion; peeled, and chopped
- 1 clove garlic; peeled, and minced
- 2 tbsp lard **OR** vegetable oil
- ½ cup *pulque* **OR** aloe beverage
- 3 tbsp *mezcal* (optional)
- Salt and black pepper, to taste
- Fresh cilantro, to garnish

Warm up lard or oil in a pan over medium heat; add onions, garlic and roasted pepper; stir and cook for a couple of minutes, until onions become translucent. Add broad beans, *mezcal* (if using) and *pulque* (or aloe beverage). Stir and cook until broad beans are hot, and the liquid has reduced by half. Season with salt and pepper, to taste. Serve as a side dish, garnished with fresh cilantro:



This simple dish may also serve as a light lunch, supplemented with crumbled cheese, and fixed as a taco in a warm corn tortilla:

