

# Black Bottom Bean Cake with Papaya Salsa

## INGREDIENTS

- 1 tablespoon plus ½ cup olive oil
- ½ cup diced onion
- Kosher salt
- ½ cup diced poblano pepper
- ½ teaspoon ground cumin
- ¼ teaspoon ground cayenne
- pinch of smoked paprika
- 2 tablespoons chopped fresh cilantro
- ¼ cup diced scallions
- 3 cups canned black beans (rinsed and drained, half pureed and half left whole)
- 1½ cups panko bread crumbs
- freshly ground black pepper
- 1 cup all-purpose flour
- 2 eggs
- 1 cup Papaya Salsa (See additional card)
- 1 (10-ounce) package plantain chips

## DIRECTIONS

In a large sauté pan, heat 1 tablespoon of the oil over medium-high heat. Add the diced onion, sprinkle with salt, and cook until translucent around the edges, 3 to 5 minutes. Stir in the poblano pepper and sauté for 2 minutes. Stir in the cumin, cayenne, and paprika and let the spices toast for 2 additional minutes, then stir in the cilantro and scallions.

Remove from the heat and place vegetables in a bowl. Add the pureed and whole pinto beans and ½ cup panko to the sautéed vegetables. Fold to combine, taste, and season with salt and pepper.

Form six 3-inch patties and follow the steps for preparing the patties for frying:

- **Flour:** Put the flour in a flat dish (like a shallow bowl or pie plate) and dredge the patties until evenly coated, then shake off the excess flour.
- **Egg wash:** Crack the eggs into a medium flat dish and whisk. Dip the flour coated patties into the egg wash and cover on all sides.
- **Breading:** Press the flour and egg-coated patties into a third tray of the panko. Shake off the excess and place on a baking sheet while prepping the rest of the patties.

Heat the remaining ½ cup oil in a large cast-iron pan over medium-high heat until shimmering, about 2 minutes. Place patties in the pan without overcrowding and fry until golden, 2 to 3 minutes on each side. Serve with the salsa and plantain chips.

# Papaya Salsa

## INGREDIENTS

1 small ripe papaya, peeled, seeded,  
and cut into ¼-inch dice  
2 red bell peppers, finely diced  
1 teaspoon minced fresh ginger  
1 red onion, finely diced  
1 bird's-eye chile, minced  
5 scallions, grilled until tender and  
slightly charred, chopped  
2 tablespoons chopped cilantro  
2 tablespoons chopped basil  
2 tablespoons fresh lime juice  
Kosher salt  
Freshly ground black pepper

## DIRECTIONS

Gently mix together all of the ingredients in a medium bowl.  
Store in a covered nonreactive container