Easy Frijoles

Ingredients

- 2 cans pinto beans
- 1 Tablespoon olive oil
- 2 Tablespoons finely chopped onion
- 1/2 (one-half) teaspoon garlic powder

Method

Drain beans in a colander. Heat oil in skillet and saute onion. Carefully add beans and mash with fork or potato masher. Stir in garlic powder. Add small amount of water to make beans smooth and creamy. Serve hot to six.