



## *Instant Pot Bean Soup*





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### **INGREDIENTS**

2 cups Doudlhah Farms Organics Pinto Beans  
or Cranberry Beans

4 cups low sodium vegetable broth

½ cup water

1 onion, diced

3 cloves garlic, minced

1 tsp onion powder

1 tsp ground cumin

½ tsp smoked paprika

¼ tsp black pepper

¾ tsp salt

### **INSTRUCTIONS for INSTANT POT**

Sort beans and remove any debris.

Cover beans with 1-2 cups of water and  
allow to soak at least 2 hours.

Drain and rinse beans thoroughly and add  
to the Instant Pot.

Add onions, garlic, water, broth, and all  
the seasoning EXCEPT the salt and stir  
to combine.

Attach lid, set vent to SEALING, and cook  
on MANUAL for 30 minutes.

Allow to naturally vent for another  
30 minutes before carefully removing lid.

Season with salt and garnish as desired.

**Garnish suggestions:** diced onion,  
green onions, jalapenos, cilantro, or  
hot sauce

Serve with cornbread.