



Instant Pot Pinto Beans





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INGREDIENTS

2 cups Doudlah Farms Organics
dry pinto beans

2 tablespoons vegetable oil

1 small onion, chopped

3 cups chicken or vegetable broth

Seasoning mix:

1 tablespoon chili powder

1½ teaspoon ground cumin

1 teaspoon sea salt

1 teaspoon black pepper

½ teaspoon paprika

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon crushed red pepper flakes

½ teaspoon dried oregano

1. Place beans in a colander, rinse them under cold water, and discard any stones, dirt, or broken beans.
2. Select **sauté mode** on the Instant Pot. Add the oil. Add the onion and cook until translucent, about 5 minutes.
3. Add the broth, beans, and seasonings. Stir and secure the lid. Turn the Instant Pot to **manual mode** and select high pressure for 1 hour.
4. When completed, allow the pressure to release naturally, about 15-20 minutes. If there is a small amount of pressure still in the pot, manually release it at this time.
5. Open the pot, stir and allow the beans to rest for 5 minutes before serving.

Serving suggestions: over rice, casseroles, tacos, burritos, or any Tex-Mex dish. Cooked beans will keep in the refrigerator in an airtight container for one week.