



Instant Pot Pinto Beans No Soaking

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

These Instant Pot pinto beans are super flavorful and easy

Ingredients

- - 3 slices bacon - 4 cups chicken broth - 1 pound dried pinto beans
- rinsed - 1 ½ cups water - ½ cup chopped onions
- or to taste (Optional) - 2 green chile peppers - 1 ¼ teaspoons garlic powder - 1 ¼ teaspoons kosher salt - 1 teaspoon chili powder - ½ teaspoon ground cumin - ½ teaspoon paprika

Instructions

1. Gather the ingredients. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Sauté function. Add bacon and cook
2. turning once
3. 4 to 6 minutes. Add chicken broth
4. pinto beans
5. water
6. onions
7. chile peppers
8. garlic powder
9. salt
10. chili powder
11. cumin
12. and paprika. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 45 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
13. 10 to 40 minutes. Unlock and remove the lid. Remove bacon and chile peppers; chop to desired consistency and return to the pot. Mash beans with a potato masher until they reach desired consistency.