



Instant Pot Charro Refried Beans

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This recipe is written to be prepared in an Instant Potreg pressure cooker With some small alterations I am sure you can cook it on the stovetop as well These beans are great served as is or blended to be the texture of refried beans

Ingredients

- - 4 cups water - 2 cups dry pinto beans
- rinsed - 1 large onion
- chopped - ½ cup salsa (Optional) - ½ cup roughly chopped cilantro
- or to taste - 1 jalapeno pepper
- minced - 4 cloves garlic
- minced - 2 teaspoons tomato-flavored bouillon - 2 teaspoons vegetable bouillon - ½ teaspoon chili powder - ½ teaspoon ground paprika - ½ teaspoon ground cumin - ½ teaspoon ground black pepper

Instructions

1. Combine water
2. pinto beans
3. onion
4. salsa
5. cilantro
6. jalapeno pepper
7. garlic
8. tomato bouillon
9. vegetable bouillon
10. chili powder
11. paprika
12. cumin
13. and black pepper in an electric pressure cooker (such as Instant Pot®). Close and lock the lid. Select Bean/Chili function; set timer for 45 minutes. Cooker will reach high pressure in 10 to 15 minutes. Release pressure using the natural-release method according to manufacturer's instructions
14. 10 to 40 minutes. Unlock and remove lid. Cook's Note: Substitute chicken bouillon for the tomato bouillon if desired.