

Instant Pot Quick and Easy Outlaw Chili Beans

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

These chili beans are delicious and so easy to make Dinner is ready in 45 minutes or less If your chili doesnt have beans its not outlaw chili Garnish with lime cilantro diced onions Cheddar cheese and diced avocado

Ingredients

- - 1 tablespoon vegetable oil - 1 ½ pounds lean ground sirloin - 1 onion
- diced - 3 stalks celery
- diced - 4 cloves garlic
- minced - 2 (15 ounce) cans chili beans
- undrained - 1 (29 ounce) can pinto beans
- rinsed and drained - 1 (29 ounce) can tomato sauce - 2 (4 ounce) cans diced green chiles
- undrained - 2 tablespoons chili powder - 1 tablespoon cider vinegar - 1 tablespoon chile-garlic sauce (such as Huy Fong Foods®)
- or to taste - 1 teaspoon dried oregano - ¼ teaspoon ground cumin

Instructions

1. Turn on a multi-cooker (such as Instant Pot) and the select Saute function. Coat the bottom of the pot with oil. Cook beef until browned
2. about 5 minutes. Add onion
3. celery
4. and garlic. Cook
5. stirring occasionally
6. until onion is translucent
7. about 5 minutes. Turn off heat. Add chili beans
8. pinto beans
9. tomato sauce
10. green chiles
11. chili powder
12. cider vinegar
13. chile-garlic sauce
14. oregano
15. and cumin. Stir well. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 10 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
16. 10 to 40 minutes. Cook's Notes: If using a 6-quart Instant Pot place pinto beans in last
17. only filling the inner pot 2/3 full. If you have an 8-quart Instant Pot
18. all ingredients will fit without overflowing.