

Instant Pot Spicy Pintos

This recipe was tested using a six-quart Instant Pot Duo SV.

Ingredients

- 2 cups dried pinto beans
- 4 cups water
- 1-2 pickled jalapeño peppers, chopped
- 1/2 cup diced onion
- 1 tsp ground cumin
- 1 tsp granulated garlic
- 1 tsp chili powder
- 1-2 Tbs oil

Method

1. Sort the pinto beans and rinse them.
2. Set the Instant Pot to "sauté" and add the oil.
3. When the oil begins to shimmer, add the onions and sauté, stirring constantly, until translucent. Do not allow them to brown.
4. When the onions are soft, add the spices and jalapeños and stir to combine.
5. Add all ingredients to inner pot and stir to combine.
6. Pressure cook on high for 35 minutes.
7. Natural release for ten minutes.
8. Perform a quick release.

Notes

- These are good as is, but I like to run a potato masher through them a few times to break up some of the beans.