

Charro Beans

Ingredients:

- 1 lb dried Pinto Beans
- 6 cups Chicken Broth
- 5 slices Bacon, chopped
- 5 oz Chorizo
- 1 cup diced Ham
- 1 yellow Onion, chopped
- 3 cloves Garlic, minced
- 2 Tomatoes, diced
- 1 Jalapeño or Serrano Pepper, seeded & chopped
- 1 Chipotle Pepper in Adobo sauce, chopped
- 1 cup fresh chopped Cilantro (about ½ bunch)
- ½ tsp Cumin
- ½ tsp Paprika
- ½ tsp dried Oregano
- Salt & Pepper, to taste

Directions:

Turn Pressure Cooker to sauté setting.
Add bacon and chorizo and cook.
Add the onions and garlic, and cook until the onions are softened.
Add ham, diced tomatoes, peppers, cilantro, oregano, paprika, cumin, and cook for 5 additional minutes.
Add dry pinto beans and 5 cups of chicken broth.
Secure the lid and cook on high pressure for 60 minutes.
Allow the pressure to naturally release before removing the lid (about 20-30 minutes).
Add cilantro and season with salt and pepper.