



Makes 8 cups
Preparation Time: 5 minutes
Cook Time: 55 minutes

INGREDIENTS:

1 lb. dried small red and/or pinto beans (2 cups)

1 cup chopped yellow onion

8 cloves garlic, chopped

2 chipotle chiles in adobo sauce, finely chopped

1½ teaspoons dried Mexican oregano, crushed

1 teaspoon ground cumin

½ teaspoon smoked paprika

1 bay leaf

1 teaspoon sea salt

Instant Pot o' Beans

Make a big batch of flavorful beans in your Instant Pot to eat as they are or enjoy in other [Mexican-inspired dishes](#), like our [Bean and Sweet Potato Enchiladas with Cilantro-Orange Crema](#) and [Vegan Bean Gorditas](#). These tasty legumes feature a balanced spice blend of cumin, oregano, paprika, and chipotle chiles in adobo sauce for a satisfying, smoky profile that pairs perfectly with [vegan sour cream](#) and a sprinkling of cilantro. Some other tantalizing topping ideas: shredded purple cabbage, thinly sliced radishes, chopped scallions, diced avocado, pepitas, and/or roasted corn. Think of these Instant Pot beans as a blank canvas, and the garnishes as your paint!

By Shelli McConnell

- 1 Rinse beans; drain. Sort out any shriveled beans or pebbles. In a 6-quart Instant Pot multicooker combine beans, the next seven ingredients (through bay leaf), and 6 cups water.
- 2 Lock lid in place; set pressure valve to Sealing. Set cooker on Bean setting and cook 35 minutes. Let stand to release pressure naturally (about 20 minutes). Carefully release any remaining pressure. Open lid carefully. Stir in salt. Use beans in recipes as directed.
- 3 To store, cool beans completely. Transfer beans with any liquid to an airtight container. Refrigerate up to 4 days or freeze up to 3 months.