



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Crock Pot Pinto Beans

This easy **Pinto Beans** recipe yields the most delicious, amazing pinto beans you've ever had - without having to soak your beans! A simple blend of ingredients and spices turns that bag of dried beans into your new favorite side dish. Makes amazing refried beans, too!

Recipe by Mom on Timeout

INGREDIENTS

- 3 cups dried pinto beans
- 1 tbsp olive oil
- 1 seeded and chopped jalapeno
- 1 diced yellow onion
- 3 cloves minced garlic
- 1 tsp pepper
- 1 tsp salt
- 1 tsp ground cumin
- 64 oz low sodium chicken broth, may use stock

INSTRUCTIONS

1. Heat olive oil in a medium skillet. Add onion and jalapeno saute for 3 to 5 minutes until soft. Add garlic and saute for an additional minute.
2. In a large, 6 quart slow cooker, place beans, onion mixture, salt, pepper, and cumin.
3. Pour broth over the top and stir gently. If beans are not covered, add just enough water to cover the beans.
4. Cook beans on high for 8 to 9 hours or until tender. Test seasoning and add salt if needed.
5. Serve immediately.



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