

Terry's Texas Pinto Beans

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Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 2 Hours
15 Minutes

Submitted By:
Fooddude

Cook Time: 2
Hours

Servings: 8

"An old fashioned 'pot of beans' recipe. It starts with dry pinto beans, onion, and chicken broth. Add green chili salsa, jalapeno and cumin for the spicy kick."

INGREDIENTS:

1 pound dry pinto beans	2 cloves garlic, minced
1 (29 ounce) can reduced sodium chicken broth	1/2 cup green salsa
1 large onion, chopped	1 teaspoon cumin
1 fresh jalapeno pepper, chopped	1/2 teaspoon ground black pepper
	water, if needed

DIRECTIONS:

1. Place the pinto beans in a large pot, and pour in the chicken broth. Stir in onion, jalapeno, garlic, salsa, cumin, and pepper. Bring to a boil, reduce heat to medium-low, and continue cooking 2 hours, stirring often, until beans are tender. Add water as needed to keep the beans moist.

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-- Angela Sackett



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