

Cantina Pinto Beans

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Rated: ★★★★★

Submitted By: L.R. Larson

Photo By: GreedyGretchen

Prep Time: 10
Minutes

Cook Time: 1 Hour 30
Minutes

Ready In: 1 Hour 40
Minutes

Servings: 10

"Cumin, cilantro and red pepper flakes lend a Southwestern flair to tender pinto beans in this recipe from Mrs. L.R. Larson of Sioux Falls, South Dakota. 'This dish was inspired by one served at a Dallas, Texas restaurant. The chef added chunks of ham, but my version is meatless,' she writes. 'It makes a great Tex-Mex side or a filling lunch when served with corn bread.'"

INGREDIENTS:

2 cups dry pinto beans	1/4 teaspoon crushed red pepper flakes
2 (14.5 ounce) cans reduced sodium chicken broth	2 bay leaves
2 celery ribs, diced	1 garlic clove, minced
1/4 cup diced onion	2 (14.5 ounce) cans Mexican diced tomatoes
1/4 cup diced green pepper	1/2 teaspoon salt
1 teaspoon ground cumin	minced fresh cilantro or parsley
1/2 teaspoon rubbed sage	

DIRECTIONS:

1. Place beans in a Dutch oven or soup kettle; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain and rinse beans, discarding liquid. Return beans to the pan.
2. Stir in broth, celery, onion, green pepper, cumin, sage, pepper flakes, bay leaves and garlic. Bring to a boil. Reduce heat; simmer, uncovered, for 1 hour or until beans are very tender. Discard bay leaves. Stir in tomatoes and salt. Simmer, uncovered, for 30 minutes or until heated through. Sprinkle with cilantro.

