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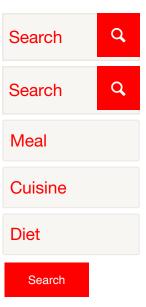
Instant Pot

Three-Bean Chorizo Chili

By :Instant Pot Recipe Collection Cookbook



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Course
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Main Ingredient

Main Course Modern Easy Vegan & Vegetarian 30-60 min Pressure Cook, Sauté Black Beans, Kidney Beans, Pinto Beans





Prep Time 10 minutes
Cook Time 27 minutes

Servings

6-8 servings

INGREDIENTS

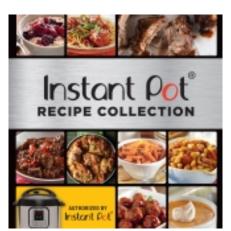
- 1/2 cup dried pinto beans soaked 8 hours or overnight
- 1/2 cup dried kidney beans soaked 8 hours or overnight
- 1/2 cup dried black beans soaked 8 hours or overnight
- 2 Mexican chorizo sausages (about 6 ounces each), casings removed
- 1 tbsp vegetable oil
- 1 large onion chopped
- 1 tbsp salt
- 1 tbsp tomato paste
- 1 tbsp minced Garlic
- 1 tbsp chili powder
- 1 tbsp Ancho chili powder
- 1 tsp chipotle chili powder
- 2 tsp ground cumin
- 1 tsp ground coriander
- 28 ounces crushed tomatoes 1 can
- 2 cups Water
- chopped fresh cilantro (optional)



INSTRUCTIONS

 Drain and rinse beans. Press Sauté; add chorizo to Instant Pot®. Cook 3 to 4 minutes, stirring to break up meat. Remove to bowl.

- 2. Heat oil in pot. Add onion; cook and stir 3 minutes or until softened. Add salt, tomato paste, garlic, chili powders, cumin and coriander; cook and stir 1 minute. Stir in tomatoes, water, beans and chorizo; mix well.
- Secure lid and move pressure release valve to Sealing position. Press Manual or Pressure Cook; cook at high pressure 20 minutes.
- 4. When cooking is complete, use natural release for 10 minutes, then release remaining pressure. Garnish with cilantro.



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in your Instant Pot®!

Includes pressure cooking time charts for common ingredients (meat, poultry, seafood, beans, grains, and vegetables).

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<u>Coconut</u> <u>Butternut</u> <u>Squash</u>

<u>Frijoles</u> <u>Borrachos</u> (Drunken <u>Beans)</u>



<u>Split Pea</u> <u>Soup</u>



Farro Risotto with Mushrooms

and Spinach



<u>Superfood</u> Breakfast Porridge



Greek Rice



<u>Winter</u> <u>Squash</u> <u>Risotto</u>



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<u>Scallops with</u> <u>Herb Tomato</u> <u>Sauce</u>

<u>Herb Lemon</u> <u>Turkey</u> <u>Breast</u>



<u>French Onion</u> <u>Soup</u>



<u>Sweet Potato</u> and Black Bean Chili



<u>Thai Red</u> <u>Curry with</u> <u>Tofu</u>



<u>Colcannon</u>



<u>Ma Shu</u> <u>Turkey</u>











<u>Shakshuka</u>





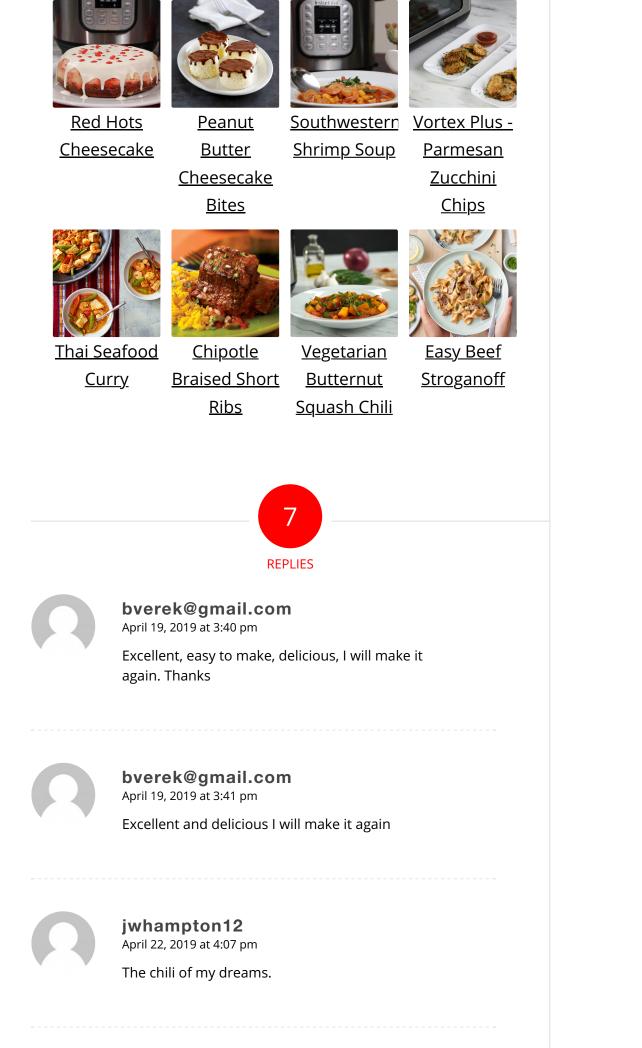






<u>Classic Irish</u> <u>Oatmeal</u>

You might also like



CareyLSperl November 30, 2019 at 3:40 am

Amazing. Friend

Samwise January 4, 2020 at 3:30 pm Why is this listed under vegetarian dishes?



Egoodwin January 12, 2020 at 1:27 am

Great and very easy my kids r picky and they went for seconds. I did use canned beans instead of dry and they came out just fine not mushy at all then i used fritos instead of rice and sprinkled with fiesta cheese and sour cream yummy



Frank

January 21, 2020 at 1:06 am

Naw, it burns on the temp suggested, CANT use Dry beans! Mine burned 7 times on the temp suggested! 8 hours later beans are still not done even on slow cook for 4 hours later?

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