

Three-Bean Chorizo Chili

By : [Instant Pot Recipe Collection Cookbook](#)



- Course [Main Course](#)
- Cuisine [Modern](#)
- Difficulty [Easy](#)
- Browse Category [Vegan & Vegetarian](#)
- Duration [30-60 min](#)
- Cooking Technique [Pressure Cook, Sauté](#)
- Main Ingredient [Black Beans, Kidney Beans, Pinto Beans](#)



Recipe Search

 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)



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INSTRUCTIONS

1. 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.
3. 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.



Instant Pot Recipe Collection Cookbook

Discover the wonderful world of Instant Pot®! This versatile multi-cooker will change the way you cook—now making dinner can be fast, easy, and fun!

A helpful introduction explains the basics of Instant Pot® cooking along with creative tips and tricks that will make meal preparation a snap. Enjoy family favorites like One-Pot Chili Mac, Chipotle Pork Tacos, Hearty Chicken Chili, and Maple Spice Rubbed Ribs. Or try delicious new flavors such as Thai Pumpkin Chicken Soup, Lamb and Chickpea Stew, Coconut Butternut Squash, and Corn and Sweet Potato Curry. And don't forget dessert! You can also make fabulous puddings, custards, even cakes and cheesecakes in your Instant Pot®!

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Quick
Chicken and
Bean Stew



Southwestern
Mac and
Cheese



Coconut
Butternut
Squash



Frijoles
Borrachos
(Drunken
Beans)



Split Pea
Soup



Farro Risotto
with
Mushrooms
and Spinach



Superfood
Breakfast
Porridge



Greek Rice



Winter
Squash
Risotto



Cod Chowder



Scallops with
Herb Tomato
Sauce



Herb Lemon
Turkey
Breast



French Onion
Soup



Sweet Potato
and Black
Bean Chili



Thai Red
Curry with
Tofu



Colcannon



Ma Shu
Turkey



Indian-Style
Apricot
Chicken




Hearty
Chicken Chili



Shakshuka






Chunky
Ranch
Potatoes



Rich
Chocolate
Pudding



Southern
Sweet Potato
Custard



Brioche Rum
Custard



Chicken
Tortilla Soup



Quick and
Easy Kheer
(Indian Rice
Pudding)



Lamb and
Chickpea
Stew



Maple Spice
Rubbed Ribs



Chili Verde



Three-Bean
Chorizo Chili



Beef Fajita
Soup



Easy
Meatballs



Chocolate
Cheesecake



Pumpkin
Bread
Pudding



Braised
Chipotle Beef



Cinnamon
Raisin Bread
Pudding



Classic Irish
Oatmeal



Autumn
Chicken and
Vegetables

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Curry



Chipotle
Braised Short
Ribs



Vegetarian
Butternut
Squash Chili



Easy Beef
Stroganoff

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REPLIES



bverek@gmail.com

April 19, 2019 at 3:40 pm

Excellent, easy to make, delicious, I will make it again. Thanks



bverek@gmail.com

April 19, 2019 at 3:41 pm

Excellent and delicious I will make it again



jwhampton12

April 22, 2019 at 4:07 pm

The chili of my dreams.



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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