



Recipes

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Slow Simmered Pinto Beans

Prep Time: 10 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

- 2 fl. oz. Vegetable Oil
- 5 oz. Yellow Onions , small diced
- 4 each Whole Garlic Cloves , minced
- 2 lbs. Canned Pinto Beans , drained and rinsed
- 1 qt. Chicken Stock
- 1/4 cup Fresh Cilantro , rough chopped
- 4 each Bay Leaves
- Salt and Pepper to taste

Directions:

1. Heat vegetable oil in a medium stock pot over medium-high heat; add onions and garlic, sauté for 3-4 minutes. Add remaining ingredients and bring to a simmer, reduce heat and slowly cook beans for 45 minutes. Reserve warm.