



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.