

Pinto Bean Soup

Friday, March 02, 2012

4:31 PM

Ingredients:

3 cup pinto beans, soaked overnight

3 tablespoons olive oil

1 cup Sofrito

2 onions, finely chopped

1 Anaheim Chili, finely chopped

(for spicier soup, add chopped Serrano or Jalapeno peppers or a small can of chopped green chilies)

6 chicken bouillon cubes

1 tablespoon dried cilantro

1 tablespoon ground cumin

1 teaspoon ground oregano

1 teaspoon seasoned salt

Green onion, chopped

Grated cheese (optional)

Place the beans, olive oil, and water (about 2" above beans) into slow cooker and cook on high for 2 hours

Add Sofrito and continue to cook 2 more hours

Add remaining ingredients (except green onion and cheese) and cook 2 more hours

Serve, garnish with chopped green onions and grated cheese, enjoy!

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