



Seasoned Anasazi Beans

INGREDIENTS

- 1 pound dried anasazi beans, picked through and rinsed
- 1/2 medium (or 1 small) onion, diced
- 1 Tbsp coarse salt
- 1 tsp Better Than Bouillon Roasted Garlic Base (sub 2 - 3 cloves fresh or roasted garlic if desired)

6 cups water (beans should be covered by 1 -2 inches water in pot)

DIRECTIONS

Pick through and rinse Anasazi beans, and set aside to drain.

In Instant Pot, oil the pot with 1 -2 Tbsp olive oil and add chopped onion. Sautee for a couple of minutes, until onions are just softening. If using fresh garlic cloves, add along with onions.

Turn off and add beans to pot.

Add coarse salt and pour in water.

Stir in 1 tsp Better Than Bouillon Roasted Garlic Base.

Close lid and cook at High Pressure 25 - 29 minutes (29 minutes for softer beans, but 25 minutes is enough).

Let pressure release (15 minutes NPR* and then quick release, or NPR until finished) and serve.

*Natural Pressure Release

PREP TIME: 15 MIN
COOK TIME: 45 MINS

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Instant Pot