

Pressure Cooker Black Beans





Prep

10 m

Cook 40 m

Ready In 50 m

Recipe By: klmncusa

"This is a great recipe for black beans that can be used alone or added to so many more recipes."

Ingredients

7 cups water

- 1 pound dry black beans
- 1 small onion, finely chopped
- 1 bunch cilantro, tied together with butcher twine
- 1 tablespoon olive oil
- 1 1/2 teaspoons salt
- 2 tablespoons balsamic vinegar



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13220 San Pablo Ave SAN PABLO, CA 94806

Food Maxx

Onions Red

\$0.39 - expires in 7 days

Directions

1 Combine water, black beans, onion, cilantro, olive oil, and salt together in a pressure cooker; cover and seal with lid. Cook on high according to manufacturer's instructions, about 40 minutes. Allow steam to release completely. Remove lid and stir balsamic vinegar into beans.

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