

CopyCat Chipotle Mexican Grill Pinto Beans

Ingredients

1 tablespoon olive oil or rice bran oil (see note 1)
1 medium yellow onion minced
16 ounces dried pinto beans rinsed, sorted, and soaked overnight (see note 2)
2 chipotle peppers plus 2 teaspoons adobo sauce
2 cloves garlic minced
1 teaspoon ground cumin
1 teaspoon dried oregano (see note 3)
1 bay leaf
6 cups water (enough to cover beans)
lemon juice
lime juice
Salt and freshly ground black pepper

Directions

In a Dutch oven or large pot over medium high heat, heat oil until shimmering. Add onion and cook until softened, about 5 minutes.

Add beans, chipotle peppers and adobo sauce, garlic, cumin, oregano, and bay leaf. Add enough water to cover. Bring to a boil over medium high heat. Reduce heat and simmer until beans are tender, about 1 $\frac{1}{2}$ to 2 hours.

Remove from heat. Remove chipotle chilies if desired and bay leaf. Stir in lemon and lime juices, and season to taste with salt and pepper.