

# Mexican Frijoles Charro

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-mexican-frijoles-recipe>

## Ingredients:

- 1 cup dried pinto beans 1 cup, 193 g dried pinto beans
- 14 ounces fire roasted tomatoes Canned, 14 ounces, 396.89 g Canned Fire Roasted Tomatoes
- 1 cup onion finely chopped 1 cup, 160 g Onion, finely chopped
- 4 cloves garlic 4 cloves, minced 4 cloves, 4 cloves Garlic, minced
- 1/2 cup cilantro finely chopped 1/2 cup, 8 g Cilantro, finely chopped
- 1/2 bell peppers finely chopped 1/2, 0.5 Bell Peppers, finely chopped
- 2 teaspoons ground cumin 1-2 teaspoons, 1 teaspoons Ground Cumin
- 2 teaspoons kosher salt 1-2 teaspoons, 1 teaspoons Kosher Salt
- 2 1/2 cups water 2 1/2 cup, 625 g Water

## Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 15 grams
3. Fiber: 3 grams
4. Protein: 4 grams
5. Sodium: 1370 milligrams
6. Sugar: 2 grams

---

Thank you for visiting our website. Hope you enjoy Mexican Frijoles Charro above. You can see more 17 traditional mexican frijoles recipe Taste the magic today! to get more great cooking ideas.