

# Easy Charro Beans (Mexican Pinto Beans)

Yield: 12 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-beans-mexican-style>

## Ingredients:

- 8 slices thick cut bacon – cut into small dice, about 10.5 ounces
- 1 pound mexican chorizo uncooked, – casings removed & roughly chopped
- 1 small yellow onion – small dice, about 1 ½ cups
- 2 jalapenos large, – seeded, ribbed & small dice, about ½ cup
- 4 cloves garlic – minced
- 1 1/2 teaspoons ground cumin EACH:, & Dark Brown Sugar
- 3/4 teaspoon chipotle chili powder EACH:, Mexican Dried Oregano, Smoked Paprika & Coriander
- 45 ounces reduced sodium pinto beans – lightly drained, but DO NOT rinse, or 1-pound dried beans – SEE NOTES
- 15 ounces fire roasted tomatoes – do NOT drain
- 1 1/2 cups chicken broth No-Sodium, SEE NOTES for making Borracho Beans!
- kosher salt – to taste
- 1/2 cup fresh cilantro – chopped, or more to taste
- pico de gallo optional
- jalapenos optional
- lime wedges optional

## Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 45 milligrams
4. Fat: 23 grams
5. Fiber: 2 grams
6. Protein: 13 grams
7. SaturatedFat: 8 grams
8. Sodium: 750 milligrams

9. Sugar: 1 grams

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