

Pressure Cooker Spicy Black Beans and Hearty Greens

Yield: 8 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-mexican-greens-and-black-beans>

Ingredients:

- 2 cups dried black beans rinsed and soaked 6 to 8 hours or overnight, see note
- 2 tablespoons olive oil
- 3 red onions chopped, about 2 ½ cups
- 4 cloves garlic minced
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon sea salt
- 2 cups water
- 2 teaspoons oil chipotle chile, recipe below
- 7 ounces mild green chiles diced
- 1 1/2 cups salsa red, purchased or homemade
- 5 ounces greens bitter, e.g. arugula, beet greens, mustard greens, etc., washed, large stems removed, leaves coarsely chopped
- 1 tablespoon red wine vinegar
- avocado
- jicama cut in matchstick lengths
- diced green chiles
- cilantro leaves Chopped
- cheese crumbles Cotija
- sour cream or Mexican crema
- 7 ounces chipotle peppers in adobo sauce 1 can
- 3 tablespoons canola oil 2 to