



I'm calling this "13 Bean" because that's about the most number of different beans I've had in the pantry at once. Sometimes it's 12 Bean Soup, and maybe even 11! But no matter what, it is always delicious and one of our favorite recipes!! Use whatever dry beans you have in the pantry.

Instant Pot 13 Bean Soup

1 large onion
2 cloves of garlic, minced
4 stalks of celery, chopped
4 large carrots, chopped
1 6 oz. can tomato paste
3 tsp. Better than Bouillon
1 tsp. paprika
1 tsp. smoked paprika
1 tsp. chili powder
1 tsp. thyme
1 tsp. oregano
¼ tsp. cayenne pepper
¼ tsp. black pepper
1 pound or more mixed dry beans, rinsed
8-10 cups filtered water

Set instant pot to "saute". Saute vegetables until the onions are translucent. Add remaining ingredients.

Set Instant Pot to manual, for 40 minutes. Once done, allow the pot to naturally release (always allow the pot to naturally release when cooking beans).

Serve with greens and bread and enjoy!!