

Jackfruit Black Beans

1 (14 oz.) can jackfruit, in brine or water
1/2 cup dry black beans, soaked
2 cups water or Vegetable Stock
1 tsp cumin powder
1 tsp dried oregano
1 tsp onion powder
1 tsp garlic powder
1 tsp salt
1/2 tsp smoked paprika
1/2 tsp black pepper

10 tortillas (amount will vary based on size of tortillas and amount of filling used for each one)

1. Drain beans from soaking water. Drain and rinse jackfruit. Add to Instant Pot inner pot.
2. Add all remaining ingredients.
3. Secure lid in place > Turn valve to SEALING > Select MANUAL or PRESSURE COOK > Adjust time to 6 minutes > After 10 seconds display will read ON
4. When time has lapsed > Allow for NATURAL PRESSURE RELEASE > Wait until silver button on lid drops > Remove lid away from you
5. Press CANCEL. Press SAUTE. With a fork smash jackfruit until shredded. Allow jackfruit and beans to simmer until liquid is gone; be careful to remove from heat before it starts to burn to the bottom.