

Black Bean Soup

Servings: 16

INGREDIENTS

Amount	Item
30 oz. (2 cans)	Black Beans
15 oz. (1 can)	Diced Tomatoes
7 oz.	Canned Green Chilis
1	Small White Onion Diced
1	Garlic Clove Chopped
1 tbsp	Chili Powder
1 tbsp	Cumin
2 tbsp	Vegetable Oil
2 oz.	Fresh Lime Juice
¾ cup	Vegetable Broth

Salt and Pepper to taste

METHOD

Open both cans of black beans. Rinse one can completely under cold water and set aside. Pour the other can into a bowl and gently smash with a fork. Set aside. Dice the onion and chop the garlic clove. Set aside. Put a stock pot on medium heat and add your vegetable oil. Now add half your onion and cook for 2 minutes. Add your garlic and cook for 1 minute. Now add your broth, both cans of beans, green chilis, dice tomatoes, chili powder, cumin, lime juice, salt, and pepper. Simmer for 12 minutes. Add raw onion for garnish. Serve and enjoy!

chartwells
Discovery
KITCHEN

