

Creamy Black Bean Soup

Makes 16 Cups

Prep 15 Min.

Cook 30 Min.

Ingredients:

1 Tbsp olive oil

1 medium onion, diced (about 1 cup)

1 Tsp minced garlic

2 (15 oz) cans black beans, undrained

1 (32 oz) container chicken broth

2 (4.5 oz) cans chopped chilies, undrained

2 (14.5 oz) cans Mexican-style stewed tomatoes, undrained

2 Tbsp chili powder

1 Tsp ground cumin

Toppings: sour cream, shredded Cheddar cheese, diced tomatoes, chopped fresh cilantro

Directions:

Sauté onion and garlic in 1 Tbsp hot oil in a Dutch oven over medium-high heat 6 minutes or until tender. Stir in black beans and next seven ingredients, stirring to loosen particles from bottom of Dutch oven; cover and bring to a boil. Uncover, reduce heat to medium-low, and simmer, stirring occasionally, 15 minutes.

Process soup in blender or with emulsifier until smooth. Stir until blended. Serve with desired toppings.