



Black Bean & Salsa Soup

Servings: 4-6 Ready in: 45 minutes

Ingredients:

- 1 tsp. vegetable oil
- 1 large clove garlic, minced
- 2 C. water or chicken broth
- ½ tsp. chipotle chile powder
- 3 (15-ounce) cans black beans, rinsed and drained
- 1 (8-ounce) jar salsa
- 1 Tbsp. fresh lime juice
- ½ C. chopped fresh cilantro
- ½ C. shredded Monterey Jack cheese
- Corn tortilla chips

Directions:

1. Heat oil in large saucepan over medium-high heat. Add garlic and sauté one minute, being careful not to burn. Stir in water, chipotle powder, beans and salsa. Bring to a boil; reduce heat and simmer 1 minute.
2. Place 3 cups of black bean mixture in a blender or food processor; process until smooth. Return pureed mixture to pan. Stir in lime juice; simmer 10 minutes.
3. Remove from heat and sprinkle in cilantro.
4. Garnish with cheese and crushed tortilla chips.