



Spicy Black Bean Soup

total time: 20 min | servings: 6 | \$1.39 per serving*

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 celery stalks, chopped
- 2 large carrots, chopped
- 1 medium onion, chopped
- 3 cups chicken broth
- 4 Bar-S Jalapeño & Cheddar Hot Links, cut into $\frac{1}{4}$ inch slices
- 2 cans (15 oz. each) black beans, rinsed and drained
- 1 can (14.5 oz.) diced tomatoes in juice
- 1 teaspoon ground cumin
- $\frac{1}{2}$ teaspoon salt
- Sour cream, if desired
- Chopped fresh cilantro, if desired

GET COOKING

1. In a 5-quart Dutch oven, heat oil over medium-high heat. Cook and stir celery, carrots and onion in hot oil 5 minutes or until the vegetables begin to soften. Stir in broth, hot links, beans, tomatoes, cumin and salt. Heat to a boiling. Reduce heat, cover and simmer 10 minutes or until vegetables are tender.
2. Ladle into bowls. Garnish with sour cream and chopped fresh cilantro, if desired

Makes 6 servings (1 $\frac{1}{2}$ cups each)

Tip: For a less-spicy version, try Bar-S Classic Hot Links.