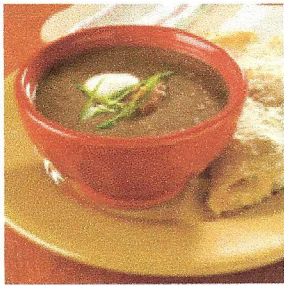


Black Bean and Salsa Soup allrecipes.com



Rated: ★★★★★

Submitted By: Maryanne

Photo By: Allrecipes

Prep Time: 10
Minutes

Cook Time: 10
Minutes

Ready In: 20
Minutes

Servings: 4

"Black beans, salsa, veggie broth and cumin are tossed into the blender. Transfer to a pot and heat until warm and bubbly. Serve with a dollop of sour cream and a sprinkling of green onion."

INGREDIENTS:

- | | |
|---|---|
| 2 (15 ounce) cans black beans, drained and rinsed | 1 teaspoon ground cumin |
| 1 1/2 cups vegetable broth | 4 tablespoons sour cream |
| 1 cup chunky salsa | 2 tablespoons thinly sliced green onion |

DIRECTIONS:

1. In an electric food processor or blender, combine beans, broth, salsa, and cumin. Blend until fairly smooth.
2. Heat the bean mixture in a saucepan over medium heat until thoroughly heated.
3. Ladle soup into 4 individual bowls, and top each bowl with 1 tablespoon of the sour cream and 1/2 tablespoon green onion.

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