

Vegan Black Bean Soup

Amount	Unit	Ingredient
1	Tbsp	Olive Oil
2	Cup	Onions, raw, chopped
0.75	Cup	Celery, raw
1	Cup	Carrot, raw, chopped
1.5	Tbsp	Garlic, chopped
2	Tbsp	Chili, powder
1	Tbsp	Cumin, powder
0.05	tsp	black pepper, ground
4	Cup	Vegetable broth
15	fl. Ounce	Corn, canned, whole kernel
14.5	ounce	Tomatoes, crushed, cnnd
60	fl. Ounce	Black Beans, cnnd, goya

Directions

Heat oil in large pot over med-hi heat. Sauté onions, celery, and carrots for 4 mins. Add garlic and sauté for 1 more min. Season with chili powder, cumin, and black pepper. Cook for 1 minute. Stir in Vegetable broth, corn, and ½ the beans. Bring to boil.

Blend other half of beans and tomatoes until smooth. Stir into boiling soup mixture, reduce heat to medium and simmer for 15 minutes.