

BLACK BEAN SOUP



Serves 6

Serving Size: 1 cup

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Ingredients

- 1 teaspoon olive oil
- 1 medium onion, chopped
- 1 tablespoon ground cumin or chili powder (or combination)
- 2 (15-ounce) cans black beans, rinsed and drained
- 2 cups chicken broth or water
- Salt and pepper to taste
- Plain yogurt or low-fat sour cream for topping

Directions

1. Sauté the onion in olive oil in a large pot over medium-high heat.
2. After 2 minutes, add the cumin or chili powder.
3. Add one can of beans and broth or water. Cook for 4-5 minutes on medium heat, stir occasionally.
4. Remove from heat and use a hand blender to puree ingredients or transfer to a blender and puree.
5. Add the second can of beans to the pot and cook over medium heat 3-4 minutes or until bubbly.
6. Taste and add salt and pepper as needed.
7. Serve topped with yogurt or low-fat sour cream.

Nutrition information Per Serving

160 calories		Fiber	11 g	Fat	2 g
Carbohydrates	27 g	Protein	11 g	Sodium	467 mg



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