



Lunch, Natural Cheese

Smoked Chili Black Bean Soup

Prep time: Cook Time: Servings: 6

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken broth			2 /Cups
Kosher salt			1/2/tsp
Yellow onion		Diced	1/4/Cup
Lime			1 /Each
Carrot		Peeled and diced	1 /Each
Beefsteak tomatoes		Small diced	2 /Each
Cumin			1/2/tsp
Black beans		Drained	2 /cans
Red onion		Small diced	1 /Each
Sour cream			1/2/Cup
Rib Celery		Diced	1 /Each
Lime		Juiced	1 /Each
White pepper			1/4/tsp
Cilantro		Minced	2 /Tbsp
Chipotle Chile en Adobo			2 /Each
Garlic		Sliced	2 /cloves
Cilantro		Minced	1 /Tbsp
Black pepper			1/4/tsp
Cheddar Cheese		Shredded	1 Handful/



Instructions

1. For the soup, combine all of the ingredients like black beans, yellow onion, cloves of garlic, rib celery, carrot, chipotle chilen en adobo, chicken broth, kosher salt, black pepper, cumin, and lime juice into pot and bring to a simmer.
2. Cook the soup until the vegetables are tender, about 20 minutes.
3. Puree the soup in a blender in batches and add the seasoning.
4. For the cilantro crema, combine the ingredients sour cream, cilantro, kosher salt, and white pepper in a mixing bowl.
5. For the pico de gallo, combine the ingredients beefsteak tomatoes, small red onion, cilantro, lime juiced, kosher salt, and black pepper in a mixing bowl.
6. Serve the soup in bowls. Garnish with the crema, shredded cheese, and pico de gallo.

