

Black Bean Soup

4 tablespoons olive oil

2 onion, chopped

2 carrots, chopped

2 stalks celery, chopped

4 garlic cloves, chopped

2 teaspoons ground cumin

¼ tsp arrabata spice

3 - 4 cups black beans

1 jar diced tomatoes

1 1/2 cups chicken broth/veg broth

Chopped fresh cilantro (optional)

Directions

Heat oil in heavy large pot over medium-high heat. Add onion, carrot, and garlic, celery; sauté until vegetables begin to soften, about 6 minutes. Mix in cumin and arrabata. Add beans, tomatoes with juice, and broth; bring soup to boil. Reduce heat to medium, cover, and cook until carrots are tender, about 15 minutes. Transfer 3 cups of soup to blender and puree until smooth. Return puree to pot. Simmer soup until slightly thickened, about 15 minutes. Season to taste with salt, pepper, and remaining 1 teaspoon jalapeño, if desired.

Ladle soup into bowls. Garnish with cilantro!