Anaheim Chile and Black Bean Soup

Serves 4-6

2 Tablespoon canola oil
½ cup diced onion
½ cup diced celery
2 garlic cloves, minced
2 Tablespoons ground cumin
2 teaspoon chili powder
¼ cup diced yellow pepper
2 Anaheim chiles, medium diced (with ribs and seeds)
5 cups vegetable broth
2 (15 ounces each) cans black beans, drained and rinsed
¼ teaspoon apple cider vinegar
Salt and pepper to taste
2 Tablespoons minced fresh cilantro (optional garnish)

Heat stock pot over medium heat; add oil, then sauté onions and celery for 5-7 minutes. Add garlic and spices; continue sautéing for an additional minute.

Deglaze pot with vegetable stock. Add peppers and let soup simmer for 20-25 minutes until peppers soften. Add black beans and simmer another 10 minutes.

Stir in vinegar, taste, and adjust seasoning with salt and pepper.