

ANAHEIM CHILE AND BLACK BEAN SOUP

If you're looking for a soup with a little bit of heat and a lot of flavor, this is the one for you.

by Chef Kurt Kwaitkowski

Featured Food: Anaheim Chile Peppers

Yield: Serves 4-6

Ingredients

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| 2 T. canola oil | 2 Anaheim chiles, medium diced (with ribs and seeds) |
| ½ c. diced onion | 5 c. vegetable broth |
| ½ c. diced celery | 2 (15 oz. each) cans black beans, drained and rinsed |
| 2 garlic cloves, minced | ¼ t. apple cider vinegar |
| 2 T. ground cumin | Salt and pepper to taste |
| 2 t. chili powder | 2 T. minced fresh cilantro (optional garnish) |
| ¼ c. diced yellow pepper | |

Preparation

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.