

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

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.