

RECIPE | TOMATOES

SMOKY VEGETABLE BLACK BEAN SOUP



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Recipe created by *Stacie Zollars*



25 min

10 min
PREP.

15 min
COOKING



6



easy

INGREDIENTS

For the soup:

- 1 lb** Pure Flavor® Roma Tomatoes, blanched, peeled & diced
- 1 lb** Pure Flavor® Roma Tomatoes, roughly chopped
- 3 ct** Pure Flavor® Sweet Bell Peppers
- 3 15 oz cans black beans, drained & rinsed
- 2** cloves garlic, diced
- 1** bunch cilantro, chopped
- 1** yellow onion, diced
- 1** jalapeno, diced
- 2 cups** vegetable broth
- 2 tbsp** olive oil

2 tbsp tomato paste

- 1 tsp** ground cumin
- ½ tsp** dried oregano
- ½ tsp** smoked paprika
- ¼ tsp** ground coriander
- Salt, to taste
- Cilantro, optional for garnish
- Lime wedges, optional for garnish

For the sauce:

- 1 cup** yogurt
- ¼ cup** cilantro, minced
- 1 tbsp** sriracha
- 2 tsp** ground cumin
- 1 tsp** ancho chili powder
- 1 tsp** lime juice

DIRECTIONS

- 1 Add oil to large pot over medium heat, sauté onions and pepper in for 2 minutes. Add garlic and sauté for another 30 seconds. Add in stewed tomatoes, jalapeno, paste, broth, and spices. Allow to come to a boil for 3 minutes.
- 2 Pour in beans, fresh tomatoes, and cilantro. Bring back to boil then reduce heat and simmer for 10 minutes.
- 3 In the meantime, add all the sauce ingredients to a food processor or a small bowl and mix together.
- 4 To serve, add soup to a bowl and top with a spoon of the yogurt sauce. Garnish with fresh cilantro and wedge of lime if desired.