

# Black Bean Soup Quick and Easy

## Ingredients

3	15 ounce cans black beans, drained and rinsed
1 ¾ cups	vegetable broth
1 cup	fresh salsa (Marketside Chipotle Garlic Salsa, or their mild salsa.)
¼ tsp	ground oregano
¼ tsp	chili powder (or more to taste)
1/8 tsp	smoked chipotle chili powder (optional)
	several dashes hot sauce (optional)

## Preparation

- Reserve 1 cup of the beans in a separate bowl
- Place the remaining beans, the vegetable broth the salsa and the spices in a blender jar or food processor
- Process until fairly smooth
- Then pour into a saucepan
- Mash the reserved beans slightly with a fork or bean/potato masher
- Add to the saucepan with the remaining ingredients
- Cook over medium heat for 10 minutes to blend flavors
- Adjust seasoning to taste before serving.

## Recipe Hint

This is great to make ahead of time and then heat just before serving.

Make a double batch so you can enjoy a quick bowl of soup when you are hungry.