

# Black Bean Soup



**FOODSERVICE**

---

**SERVING SIZE: 16**

---

## Ingredients

- 1/4 cup Olive Oil
- 2 cups Onion, Diced
- 1 cup Red Pepper, Julienne
- 1 cup Green pepper, Julienne
- 1/2 cup Jalapeno, Diced
- 3 tablespoons Fresh Garlic, Minced
- 3 tablespoons Cumin
- 4 cups **Furmano's Black Beans**, Drained & Rinsed
- 1 quart Chicken Stock
- 1 tablespoon Salt
- 1/2 tablespoon Black Pepper

## In This Recipe



Black Beans - 15.5 oz.



Pouch Organic Black Beans  
In Brine



Pouch Black Beans in Brine



Organic Black Beans

## Preparation

1. In a large pot over medium heat add Olive Oil.
  2. Add Onions, Red Bell Pepper, Green Bell Pepper, and Jalapeno. Saute until vegetables are just starting to caramelize.
  3. Add Garlic and Cumin, saute for two minutes.
  4. Add Black Beans and Stock and heat to 165F.
  5. Using a blender, stick blender or food processor puree soup.
-

