



## Vegan Black Bean Soup



Prep

15 m

Cook

30 m

Ready In

45 m



Food Lion  
1605 Way St  
REIDSVILLE, NC 27320

Recipe By: YCHRISTINE

"Easy to make, thick, hearty soup with a zesty flavor."

### Ingredients

1 tablespoon olive oil  
1 large onion, chopped  
1 stalk celery, chopped  
2 carrots, chopped  
4 cloves garlic, chopped  
2 tablespoons chili powder

1 tablespoon ground cumin  
1 pinch black pepper  
4 cups vegetable broth  
4 (15 ounce) cans black beans  
1 (15 ounce) can whole kernel corn  
1 (14.5 ounce) can crushed tomatoes



#### Celery Hearts

1 ea For \$1.99 -  
expires in 7 days

### Directions

- 1 Heat oil in a large pot over medium-high heat. Saute onion, celery, carrots and garlic for 5 minutes. Season with chili powder, cumin, and black pepper; cook for 1 minute. Stir in vegetable broth, 2 cans of beans, and corn. Bring to a boil.
- 2 Meanwhile, in a food processor or blender, process remaining 2 cans beans and tomatoes until smooth. Stir into boiling soup mixture, reduce heat to medium, and simmer for 15 minutes.

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Printed From Allrecipes.com 12/7/2016