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## **Black Bean Soup**

The sun-dried tomatoes are a tasty addition to this hearty soup.

1/2 cup sun-dried tomatoes (dried, not in oil)  
2 Tbs. canola oil  
1 medium onion, chopped  
2 garlic cloves, minced or pressed  
1 4-oz. can diced green chilies  
1 tsp. cumin  
1/2 cup vegetable broth  
1 28-oz. can diced tomatoes, undrained  
2 15-oz. cans black beans  
1/2 tsp. salt

1. Put sun-dried tomatoes in a small bowl. Add enough boiling water to completely cover the tomatoes. Cover the dish and set aside.
2. In a large stewpot over medium heat, sauté the onion and garlic in the canola oil until the onion is translucent. Stir in the green chilies, cumin, broth, and tomatoes. Cover and bring to a boil. Reduce heat and simmer for about 5 minutes. Chop the softened sun-dried tomatoes and add to the soup. Cook for an additional 5 minutes. Add the black beans and cook for 5 minutes.
3. If you have an immersion blender, use it to puree about half of the soup. If you're using a blender or food processor, process about half of the soup and return to the pot. Add salt and stir.
4. Serve with tortillas and a side salad (or maybe some tortilla chips).