

Chunky Black Bean Soup

Ingredients

1 tablespoon olive oil
1 medium onion, diced (about 1 cup)
1 celery rib, diced (about 1/2 cup)
3 (15 1/2 ounce) cans black beans, rinsed and drained or TJ'S Cuban style (no rinsing)
1 (14 1/2 ounce) can diced tomatoes with onion and garlic
1 teaspoon chili powder 1 teaspoon ground cumin
1/2 teaspoon kosher salt
1/4 teaspoon fresh coarse ground black pepper
3 cups water 1 tablespoon balsamic vinegar

Directions

Heat oil in a Dutch oven or large saucepan over medium high heat. Add onion and celery; cook, stirring occasionally, 4 to 6 minutes or until onion is softened. Stir in beans, tomatoes, chili powder, cumin, salt, pepper and water. Cover and bring to a boil; reduce heat and simmer 10 minutes. Transfer 3 cups beans and liquid to a processor and process to a coarse puree. Return puree to pot, stir in vinegar, heat thoroughly and serve.