

RECIPE

Pumpkin Black Bean Soup



Ingredients:

2 TBSP olive oil
1 medium onion
3 C vegetable broth
1 can diced tomatoes in juice
1 can black beans, drained
2 cans pumpkin puree
1 C heavy cream
1 TBSP curry powder
1 ½ tsp ground cumin
½ tsp cayenne pepper
Course salt (to taste)
20 blades fresh chives,
chopped or snipped, for garnish

Directions:

Heat oil in a soup pot over medium heat. When oil is hot, add onion. Sauté onion for 5 minutes. Add broth, tomatoes, black beans and pumpkin puree. Stir to combine ingredients and bring soup to a boil. Reduce heat to medium low and stir in cream, curry, cumin, cayenne pepper and salt, to taste. Simmer 5 minutes, adjust seasonings and serve garnished with chopped chives.

**I added a pinch more curry powder and ground cumin, and I also garnished with chopped spinach.*

Source: **Food Network**

<http://www.foodnetwork.com/recipes/rachael-ray/pumpkin-and-black-bean-soup-recipe.html>

