



## Spicy Slow Cooker Black Bean Soup

Jacob · 29/09/2024



### Prep Time

6 hrs 5 mins

### Difficult

Medium

### Servings

6

### Description

This crockpot black bean soup can be served as is or run through the blender for a creamy version You can adjust the spice to cool it down

### Ingredients

- - 1 pound dry black beans
- soaked overnight - 6 cups chicken broth - 4 teaspoons diced jalapeño peppers - 1 tablespoon chili powder - 1 teaspoon ground cumin - 1 teaspoon cayenne pepper -  $\frac{3}{4}$  teaspoon ground black pepper -  $\frac{1}{2}$  teaspoon garlic powder -  $\frac{1}{2}$  teaspoon hot pepper sauce

### Instructions

1. Drain black beans
2. rinse well
3. and place into a slow cooker. Add chicken broth and jalapeño peppers. Season with chili powder
4. cumin
5. cayenne
6. black pepper
7. garlic powder
8. and hot pepper sauce. Cook on High for 4 hours. Reduce heat to Low and continue cooking for 2 more hours.