Spicy Tortilla Bean Soup

Jacob · 30/09/2024



Prep Time

1 hr 10 mins

Dificult

Medium

Servings

8

Description

A nice healthy spicy Mexican dish especially good for cold winter day Add lime juice Cheddar cheese and diced avocado to top of soup if desired

Ingredients

- - 2 tablespoons olive oil - 1 large onion
- diced - 4 cloves garlic
- diced - 2 (7 ounce) cans chipotle peppers in adobo sauce - 2 tablespoons chili powder - 2 teaspoons ground cumin - 2 quarts vegetable broth - 2 (15 ounce) cans pinto beans
- drained - 2 (15 ounce) cans garbanzo beans
- drained - 2 (15 ounce) cans black beans
- drained - 2 (14.5 ounce) cans diced spicy tomatoes - 2 (15.25 ounce) cans whole kernel corn
- drained - 1 tablespoon ground cinnamon - 1 pinch cayenne pepper
- or more to taste - salt and ground black pepper to taste

Instructions

1. Heat olive oil in a pot over medium heat; saute onion and garlic until onion is transparent
2. about 10 minutes. Add chipotle peppers; cook and stir until fragrant
3. about 1 minute. Add chili powder and cumin; cook and stir until mixture is heated through
4. about 5 more minutes. Stir broth
5. pinto beans
6. garbanzo beans
7. and black beans into onion mixture; bring to a boil. Add tomatoes
8. reduce heat
9. and simmer until soup is heated through and flavors have blended
10. about 20 minutes. Add corn and cinnamon; cook
11. stirring occasionally
12. for 15 more minutes. Season with cayenne pepper
13. salt
14. and black pepper.