

Stormy Day Spicy Bean Soup

1 C. THRIVE Chopped Onion, in a small bowl
1 C. THRIVE Green Bell pepper, in a separate small bowl
1-2 Tbsp THRIVE Chili Peppers, in bowl with Green Bell Peppers
1 C. THRIVE Corn, in a separate small bowl
2 Tbsp Olive Oil
¾ C. THRIVE Tomato Powder
8 tsp. THRIVE Bouillon
2 C. THRIVE dry beans, Soaked over-night, then rinsed (THRIVE carries Black & Pinto, but we prefer Anasazi Beans for their quick cooking time and great taste)
9 C. Water, measured and ready for use

Spices

3 Cloves Garlic
1-2 tsp. chili powder
1 Tbsp Oregano
1 tsp Cumin
Black pepper to taste

Lime juice or fresh limes for flavor and garnish
Fresh Cilantro for garnish, if available

Instructions:

With the vegetables each set aside in their own small bowls, add 1/3 C water to each bowl from the 9 C. measured out. Allow the vegetables approx. 5 minutes to rehydrate. Place 2 Tbsp olive oil in pot, turn heat to medium high, and add rehydrated onions and peppers. Sautee briefly, then add the rest of the 9 cups of water, the corn, tomato powder, bouillon, and soaked, cooked, then rinsed beans, stir to mix well. Add the spices and simmer for one hour to allow flavors to mingle and beans to cook thoroughly.

Serve hot with tortilla chips or corn bread. Garnish soup with shredded cheese and a slice of lime, if available, or a drizzle of lime juice from storage, and a sprig of fresh cilantro.