

WESTERN WISCONSIN HEALTH

BLACK BEAN SOUP

1/2 C. long grain brown rice (raw), rinsed and drained

1 C. water

2-16 oz. cans black beans, rinsed and drained well

1 T. olive oil

1 medium onion, diced

1 T. finely chopped jalapeno pepper

2 cloves garlic, minced

1 1/2 tsp. ground cumin

1/2 tsp. cayenne pepper, optional

1 tsp. oregano

1 tsp. paprika

1 tsp. chili powder

1-11 oz. can diced tomatoes, drained

1 1/2 qts. low-sodium chicken broth

Juice of 1/2 fresh lime

2 T. chopped fresh cilantro

3 C. reduced-fat shredded Cheddar cheese

Nutrition Facts Serving Size (415g) Servings Per Container			
Amount Per Serving			
Calories 240 Calories from Fat 60			
% Daily Value*			
Total Fat 6g			9%
Saturated Fat 2.5g			13%
Trans Fat 0g			
Cholesterol 10mg 3%			
Sodium 320mg			13%
Total Carbohydrate 35g 12%			
Dietary Fiber 9g 36°			36%
Sugars 3g			
Protein 15g			
Vitamin A 10	% • \	√itamin (C 15%
Calcium 20% • Iron 15%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran Fat 9 • 0	Less than Less than Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

In a 1-quart saucepan, place the rice and water and bring to a boil. Immediately reduce the heat to a simmer, then loosely cover and simmer for about 15 minutes until all of the liquid is absorbed. Remove from the heat. In a food processor or blender, purée the beans and set aside. In a 3-quart saucepan, heat the oil over medium-high heat. Add the onion, jalapeno, garlic, cumin, cayenne pepper, oregano, paprika, and chili powder and sauté until the onion begins to soften. Add the tomatoes and stir. Add the puréed beans, rice, broth and lime juice and stir with a wire whisk. Bring to a soft simmer and continue cooking for 20 minutes, stirring once every 5 minutes. Serve with fresh cilantro and cheese.

NUTRITION FACTS: Serving size: 1 1/2 cup per serving, 8 servings