



BLACK BEAN MINI TACO SOUP



Black bean soup topped with fresh pico de gallo, crispy **Mini Chicken Tacos**, garnished with chopped cilantro. Yield: 6 Servings

Ingredients:

18 Each	Mini Chicken Tacos [#0251020], Prepared According to Package Directions	1 tsp.	Cumin
¼ Cup	Olive Oil	1 Quart	Black Beans, Canned
2 Tbsp.	Garlic, Minced	2 Cups	Vegetable Stock
1 Cup	Onion, Diced	To Taste	Salt & Black Pepper
4 Tbsp.	Butter	1 Cup	Pico De Gallo, Prepared
2–3 Dashes	Jalapeño Hot Sauce	Garnish	Cilantro, Chopped

Directions:

1. Heat oil in a large pot on medium heat.
2. Add garlic and onions and sauté for 5 minutes or till onions are translucent.
3. Stir in butter, hot sauce and cumin sauté for a few more minutes till the cumin is toasted.
4. Add beans and vegetable stock for about 10 minutes or till soup is just about to boil.
5. Reduce heat stir and simmer for another 5 minutes. Season with salt and pepper.
6. Place soup in a bowl.
7. Top with 3 each of the **Mini Chicken Tacos**.
8. Top with pico de gallo and garnish with fresh cilantro.

