



Southwestern Black Bean Soup **Chef Christine Heins**

2 cups Monterey Jack Cheese (shredded)
1 - #10 can black beans (rinsed)
2 each green peppers
2 each red peppers
1 each large yellow onion
2 tbsp chopped garlic
8 oz veggie base (powdered, if possible)
3 cups salsa (chunky)
2 tsp santa fe seasoning
3 tbsp vegetable oil
2 tsp crushed red peppers
1 tsp black peppers

Garnish

1 french bread
1 lb butter
2 cups shredded parmesan cheese
½ cup granulated garlic

Sauté sweet peppers & onions in oil, add garlic & 1 tsp crushed red peppers, Sauté a bit more. Add vegetable broth (approx ½ gallon). Add beans, salsa and remaining spices (to taste). Heat to proper temperature. Serve topped with Monterey Jack Cheese & enjoy.