



Black Bean Fiesta Soup

This bold, hearty soup is easy to make, full of flavor, and has just the right amount of kick. I originally created it as a way to use up some extra onions, peppers, and garlic I'd prepped ahead of time—and I'm so glad I did. What started as a practical use-it-up recipe turned into a total winner I now make on repeat.

It comes together in under an hour but tastes like it simmered all day. The combo of fire-roasted tomatoes, black beans, and my No Sugar Taco Seasoning Blend brings deep, smoky flavor, while fresh cilantro and jalapeño add a pop of brightness. And if you're feeling extra festive, toss in a little corn for sweetness and texture.

This is one of those soups that's even better the next day—and it makes enough to share. Or not. No judgment.

Ingredients

- 1 small organic yellow onion chopped
- ½ cup fresh organic cilantro chopped
- 1 tsp chopped fresh garlic
- 1 organic jalapeno pepper chopped
- 1 TB Noble Alchemy's No Added Sugar Taco Seasoning Blend
- 1 can organic
- 1 can diced green chilies (organic if you can find them)
- 1 can diced fire roasted tomatoes with chipotle peppers
- 1 15 oz can organic black beans (rinsed)
- 1.5 cups organic chicken broth
- 1 cup organic frozen corn (optional)

Instructions

1. Over medium high heat, pour about ¼ cup organic chicken broth into a medium size pot. Add onion, pepper and garlic and sauté till limp (about 7 minutes).
2. Add taco seasoning and stir well. Add diced tomatoes and stir. Add black beans and stir. Add remaining broth and stir.
3. Bring to a boil and let simmer at boiling about 5 minutes, then reduce heat to medium and let simmer from 45 minutes to 3 hours (as long as you like).

4. If adding the corn, add it when you turn the heat down to medium.

This is a GREAT meal prep recipe as it makes a good size batch and you can store it in the freezer for several months to enjoy when you crave. And you will crave it trust me!

Watch the YouTube demo [HERE](#).

Bon Appetit!