

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Black Bean Hearty Soup

Ingredients:

3 medium carrots, halved and thinly sliced

2 celery ribs, thinly sliced

1 medium onion, chopped

4 garlic cloves, minced

1 (30-ounce) can black beans, rinsed and drained

2 (14-ounce) cans chicken broth, low sodium

1 (15-ounce) can crushed tomatoes

1½ teaspoon dried basil

½ teaspoon dried oregano

½ teaspoon ground cumin

½ teaspoon chili powder

½ teaspoon hot pepper sauce (optional)

4 cups hot cooked brown rice

Makes 8 servings - 8% calories from fat

Nutri	tion	Fa	cts
Serving Size			
Servings Per	Contain	er 8	
Amount Per Ser	ving		
Calories 180) Calc	ories fron	n Fat 1
		% Da	ily Value
Total Fat 1.5g			2%
Saturated Fat 0g			0%
Trans Fat	0g		
Cholesterol 0mg			0%
Sodium 490	mg		20%
Total Carbo	hydrate :	34g	11%
Dietary Fiber 7g			28%
Sugars 2g			
Protein 9g			
	.,		
Vitamin A 90	% · '	Vitamin (2 15%
Calcium 8%	•	ron 15%	
*Percent Daily Va diet. Your daily va depending on you	alues may be	e higher or	000 calori lower 2.500
Total Fat	Less than	-,	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
		2.400mg	2,400 mg
Sodium	Less than		
		300g 25g	375g 30g

Instructions:

- 1. In a slow cooker, combine the first 12 ingredients. Cover and cook on low for 9-10 hours or until vegetables are tender.
- 2. Serve over ½ cup rice.



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