

# Tex-Mex Black Bean & Salsa Soup

Need a warm, satisfying meal that’s fast and full of flavor? This Tex-Mex-inspired black bean soup comes together in just 20 minutes and delivers big taste in every bowl. Made with hearty black beans, savory broth, a touch of cumin, and a full cup of El Picante Salsa, it’s the ultimate blend of simplicity and bold Southwestern flavor.

What gives this soup its kick is the salsa—choose from our All Natural, Verde, or spicy Diablo varieties. Each one brings a different kind of heat and brightness, making this a versatile recipe for any mood or spice level. It’s a perfect option for busy weeknights, easy lunches, or a cozy dinner without the prep work.

Add a swirl of sour cream, sprinkle on some green onions, or serve it with a crispy quesadilla or garden salad for a full, satisfying meal. With just a few pantry staples and a jar of El Picante, this soup proves that comfort food doesn’t have to be complicated.



<b>PREP TIME:</b> <b>10 MINS</b>	<b>TOTAL TIME:</b> <b>30 MINS</b>	<b>YIELD:</b> <b>4 SERVINGS</b>
<b>COOK TIME:</b> <b>10 MINS</b>	<b>SERVINGS</b> <b>4</b>	

## INGREDIENTS

- 2 (15 ounce) cans black beans, drained and rinsed
- 1 ½ cups vegetable broth
- 1 cup El Picante salsa
- 1 teaspoon ground cumin
- 4 tablespoons sour cream
- 2 tablespoons thinly sliced green onion

## DIRECTIONS

1. In an electric food processor or blender, combine beans, broth, El Picante salsa, and cumin. Blend until smooth.
2. Heat the bean mixture in a saucepan over medium heat until thoroughly heated.
3. Ladle soup into 4 individual bowls and top each bowl with 1 tablespoon of the sour cream and 1/2 tablespoon green onion.