



## SIMPLE SOUTHWEST SOUP



### BLENDER RECIPE

#### Ingredients:

##### BROTH

- 1 carrot (unpeeled)
- 1 celery stalk
- 1 roma tomato
- 1 garlic clove
- 1/8 of a small onion
- 1/2 of an avocado (peeled)
- 3 cups hot water
- 1 veggie bouillon cube
- 1/4 cup Southwest seasoning
- 1/4 of a jalapeno (optional)

##### TEXTURE

- 1/2 cup cilantro
- 1 cup sweet corn (frozen or canned)
- 1 cup black beans

#### Preparation:

Place all ingredients for the broth into the blender jar. Place the lid on the jar and then turn selector bezel to SOUP program. Press START/STOP to begin. The blender will stop after 5 minutes and 45 seconds; the broth will be hot and the vegetables will be completely liquefied.

Turn selector bezel to MANUAL and use the variable speed control for chopping and stirring the remaining ingredients.

With variable speed control knob at 8, press START/STOP to begin. Add cilantro.

Turn variable speed control knob down to 3. Add beans and corn, stirring for 10 seconds. Press START/STOP.

#### Garnish:

Serve with a spoonful of sour cream and snipped cilantro.