

The Marv's Meats Recipe Collection #36

Black Bean & Chorizo Soup

2-3 TBS – olive oil
4-15 oz. cans – black beans
1 large – yellow onion, diced
2 medium – carrots, diced
2 stalks – celery, diced
1 lb. – Marv's home-made Chorizo sausage
2 tsp. – garlic powder
1/4 cup – cilantro, chopped
1/2 tsp. – black pepper
1/2 tsp. – salt
4 cups – water

- 1 – In a stock pot heat olive oil & sauté onions, carrots & celery until tender – 8 to 10 minutes. Add cilantro, garlic powder, salt & pepper & mix well.
- 2 – Add water & 3 cans of beans & bring to a simmer.
- 3 – While soup is simmering remove Chorizo from casing (Marv's clerks will do this for you if you ask) & brown thoroughly in a skillet. Add to the soup with a slotted spoon.
- 4 – Puree remaining can of beans in a blender or food processor & add to soup.
- 5 – Continue to simmer soup until it reaches your desired consistency.
- 6 – Serve with tortilla chips, shredded co-jack or Monterey jack & diced onion.



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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