

Black Bean Soup with Pepitas paired with Davis Estates Merlot

INGREDIENTS:

Black Bean Soup with Pepitas

As needed olive oil
2 cups yellow onions, diced
½ cup red bell peppers, chopped
Half jalapeno, seeds removed
2 tablespoons garlic, chopped
1 Tablespoons cumin
1 Tablespoons oregano

SERVES: 4-6

3 fresh bay leaves
36 ounces canned organic black beans, rinsed
2 teaspoons sugar
1 Tablespoons Sherry Vinegar
2 teaspoons Salt
4 cups Chicken broth

Garnish

Roasted Pepitas (pumpkin seeds)
Crème fraiche
Cooked diced chorizo

METHOD:

Black Bean Soup with Pepitas

- Combine olive oil, onions, bell pepper, jalapeno, garlic, cumin, oregano, and bay leaves in a large stockpot over medium low heat, cover and sweat until onions are soft, do not allow to brown.
- Then add black beans, sugar, vinegar, salt and chicken broth.
- Bring to a simmer and cook for at least 30 minutes.
- Puree in blender and pass through a fine mesh chinois.

To Finish

Ladle your soup in individual bowl, garnish with roasted Pepitas (pumpkin seeds), crème fraiche, cooked diced chorizo. Serve immediately with a glass of Merlot.

