KIKKOMAN

Spicy Black Bean soup with chorizo

Total time **20 mins** **5 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,345 kJ / 799 kcal

Fat: **37.2 g** Protein: **41.3 g**
Carbohydrates: **76.8 g**

INGREDIENTS

2 portion(s)

0.5	onion
1	red pepper
100 g	chorizo
1 tbsp	olive oil
1	clove garlic
1 tsp	ground smoked paprika (hot or mild)
0.25 tsp	ground coriander
0.25 tsp	ground cumin
500 ml	vegetable stock
100 ml	tomato passata
1	can of black beans (400 g)
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	chopped fresh coriander
To serve:	
	Avocado
30 g	cheddar cheese
2	small tortillas (60 g)

PREPARATION

Step 1

Dice the onion and pepper, and slice the chorizo. In a saucepan, fry them in olive oil, and when the onion is softened and the chorizo is browned, add all the spices, finely chopped garlic and drained and rinsed beans.

Step 2

Pour in the stock and tomato passata, season it with Kikkoman soy sauce (or Ponzu) and chopped coriander and cook for 15 minutes. After this time, pour 1/3 of the soup (without chorizo) into a blender and blend it until smooth. Add it back to the pan and stir carefully to combine.

Step 3

Cut the tortillas into triangles and toast them in a dry frying pan.

Step 4

Pour the soup into bowls and serve with sliced avocado, grated cheddar cheese and pieces of tortilla.