



Chipotle Black Bean & Sweet Potato Soup

Source: HuffingtonPost.com

Ingredients

- 1 pound sweet potato (1 large), peeled and cubed (3/4-inch)
- 3/4 cup water
- 1/4 teaspoon salt
- 2 cans black bean soup (18- to 19-ounces each)
- 2 teaspoons finely chopped canned chipotles in adobo
- 1 tablespoon fresh lime juice
- 1/2 cup chopped cilantro
- Accompaniment: good-quality corn tortilla chips

Directions

1. Combine sweet potato, water, and salt in a medium saucepan and bring to a boil, covered. Reduce heat and simmer, covered, until sweet potato is just tender, 8 to 10 minutes.
2. Add soup and chipotles and simmer, stirring occasionally, 3 to 4 minutes to heat through and allow flavors to come together.
3. Stir in lime juice and cilantro.