

Black Bean, Potato, and Chorizo Soup

2 tablespoons olive oil, divided
5 ounces Mexican Pork Chorizo
1/2 large sweet onion, diced 1/4 inch
2 stalks celery, diced 1/4 inch
2 medium to smallish potatoes, peeled and diced 1/4 inch
1 tablespoon minced garlic
1 teaspoon ground cumin
1/8 teaspoon Mexican oregano
1/8 teaspoon Hungarian sweet paprika (optional)
Ground black pepper, to taste
2 cans black beans, rinsed and drained
2 to 3 cups homemade or low-sodium chicken broth
1/2 large lime, squeezed
Crumbled Cotija cheese, cilantro, and tortilla chips, for garnish

Dice all your vegetables first and set aside. In a dutch oven or soup pot on medium high heat, add one tablespoon of olive oil. Remove the casing or wrap from the Chorizo, and add to the pot, using a spoon or spatula to separate and crumble it as it cooks.

After about 5 minutes, add the diced onion, celery, potatoes, garlic and the other tablespoon of oil and stir to combine. Turn the heat down to just a tad below medium, then cover the pot with a lid. Continue cooking the mixture for about 20 minutes, stirring about every 5 minutes, until vegetables are tender. Add the cumin, Mexican oregano, and Hungarian paprika. I threw in the paprika at the last minute, well, just because.

Next add the black beans, then the chicken broth, eyeballing how much you want to add depending on how thick or soupy you want this to be. Bring up to a low simmer, uncovered, for about 5 more minutes. Last, add the juice of 1/2 of a large lime and stir. Scoop half the soup into a blender and puree, then add back to the pot. Bring back up to a simmer until heated through. Serve with crumbled Cotija cheese, cilantro, and tortilla chips for garnish. So very good!