

# PUMPKIN AND BLACK BEAN SOUP

- 2 Tbsp. Olive Oil
- 1 Medium Yellow Onion, Chopped
- 3 Cups Canned Vegetable Stock
- 1 28-oz. Can Diced Tomatoes in Juice
- 1 15-oz. Can Black Beans (Drained)
- 2 15-oz. Cans Pumpkin Puree
- 1 Cup Heavy Cream
- 1 Tbsp. Curry Powder
- 1-1/2 Tsp. Cayenne Pepper
- Salt (to taste)
- Chopped Chives (for garnish)

In a large soup pot over medium-high heat, heat oil. Add the onion and cook until softened and lightly golden, 5 to 7 minutes.

Add the broth, tomatoes, black beans, and pumpkin puree. Stir to combine ingredients and bring to a boil.

Reduce heat to medium low and add the remaining ingredients (except the chives). Simmer 5 minutes and adjust seasoning (if needed).

Garnish with chives and serve.