

### Italian Sausage and Spicy Black Bean Soup PREMIO ▼

3 tablespoons olive oil

1 medium onion, chopped

3 garlic cloves, minced

1 medium green bell pepper, chopped

2 teaspoons ground cumin

Salt and pepper

8 links Premio® Hot or Sweet Italian Sausage, cooked according to package directions, cut lengthwise and sliced

6-8 cups chicken or vegetable broth

2 15-ounce cans black beans, rinsed and drained

1. In a large saucepan or soup pot, combine olive oil, onion, garlic, bell pepper and cumin. Cook over low heat until soft. Season to taste with salt and pepper.

2. Increase heat to medium and add sausage, stirring to combine well. Cook for 5-8 minutes, or until it begins to stick to the pan.

3. Add chicken broth and beans. Bring to a simmer, stirring to prevent sticking. Simmer, uncovered, for 20-30 minutes, adding water or broth if needed. Check seasoning and partially mash beans with a potato masher to thicken the soup. Makes 8-10 servings.

*\* Brands may vary by region; substitute a similar product.*

