

MEXICAN BEAN SOUP

By Adrian Richardson



Preparation : 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 6

- 3 cloves garlic finely diced - 1 red onion diced - 3 carrots diced - 2 sticks celery diced - ½ red capsicum diced - ¼ cup coriander chopped - ¼ cup dill chopped - 3 long red chilies de-seeded and finely diced - 1 bay leaf - 2 tablespoons smoked paprika - 1 teaspoon dried thyme - 2 tablespoons olive oil - 500 ml tomato passata - 200 g red kidney beans drained - salt to taste - pepper to taste - 500 ml water

1. Place olive oil and all vegetables, herbs and spices in the metal bowl.
2. Run the EXPERT program 8 minutes / speed 2A / 140.
3. Season with salt and pepper.
4. Add the water, pasata and beans.
5. Run the EXPERT program 20 minutes / speed 1A / 125
6. Remove bay leaf and serve.

Cook Expert ■

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Name : Good Chef Bad Chef