

# MEXICAN BEAN SOUP

1. IN A LARGE POT OR DIXIE, HEAT:  
1 TBSP OLIVE OIL  
1 CHOPPED ONION  
1 CHOPPED RED CHILLI

2. STIR UNTIL THE ONIONS ARE SOFT

5. WHEN POTATOES ARE NEARLY SOFT, ADD

1 TIN PINTO BEANS  
1 TIN BLACK BEANS

6. FINISH WITH A PINCH OF HOT PAPRIKA

3. THEN ADD:  
1 TBSP CUMIN  
2 LITRES VEG STOCK  
JUICE OF 1 LIME  
1 SMALL BUNCH OF CORIANDER (CHOPPED)

4. BRING TO THE BOIL, SIMMER, AND ADD:

1 SMALL CAN SWEETCORN

2 SLICED COURGETTES

2 POTATOES, PEELED AND DICED

