

BLACK BEAN ENCHILADA SOUP

ONION CREEK KITCHENS AT JUNIPER HILLS FARMS



INGREDIENTS:

- 2 tablespoons olive oil
- 1 sweet onion, chopped
- 3-5 garlic cloves, minced
- 1 yellow or red bell pepper, chopped
- 1 jalapeño pepper, seeded and diced
- 1 poblano chile, roasted and peeled, diced
- 4 ounces green or hatch chilies, diced
- 1/4 cup Chimayo Spice Mix by Juniper Hills Farm or use any Southwestern or Mexican seasoning mix you like...even taco spice works well
- 2 cups fresh or frozen corn (sometimes I sheet pan these and roast till lightly browned)
- 1-28 ounce can tomatoes-whole or diced—chop them up (I love the fire roasted ones!)
- 1-16 ounce can black beans, drained and rinsed
- 1-10 ounce can enchilada sauce

- 8 flour or corn tortillas, cut into ribbons
- vegetable or canola oil
- for serving: avocado slices, cilantro leaves, sour cream, grated cheeses such as cheddar, Monterrey Jack or crumbled Feta

DIRECTIONS:

In a large soup pot, over medium high heat, warm olive oil and add onions; cook for 3-5 minutes or until tender and soft. Add garlic and cook for 1-2 minutes longer. Add bell pepper, jalapeño, roasted Poblano, and hatch chilies. Sauté for about 5 minutes. Add spices and stir to blend. Add corn, tomatoes, beans and enchilada sauce. Cook over very low heat and simmer for about 30 minutes.

Meanwhile, heat about 1" of oil in a sauté pan. When shimmering and hot, fry tortilla strips until crisp. Place on paper towels to drain and lightly salt.

Serve soup with desired toppings.

NOTE: We offer lodging and are a cooking school and events location—however, at this time, the only meals we are offering is to our lodging guests as room service.



ONION CREEK KITCHENS

AT
Juniper Hills Farm

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We are located approximately
5.75 miles from the intersec-
tion of RR 165 and 290 W

juniperhillsfarm.com

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