Salsa Bean Soup

**Ingredients**

- 1 teaspoon vegetable oil
- 1 tablespoon bottled minced garlic
- 2 cups water
- 1/2 teaspoon chili powder
- 3 (15-ounce) cans black beans, rinsed and drained
- 1 (8-ounce) bottle salsa
- 1 tablespoon fresh lime juice
- 1/2 cup chopped fresh cilantro
- 1 can corn or 8-16 ounces frozen corn
- 1/2 cup (2 ounces) shredded Monterey Jack cheese

**Instructions**

1. Heat oil in a large saucepan over medium-high heat. Add garlic; sauté 1 minute. Stir in water, chipotle powder, beans, corn and salsa. Bring to a boil; reduce heat, and simmer 1 minute.
2. Place 3 cups of black bean mixture in a blender; process until smooth. Return pureed mixture to pan. Stir in lime juice; simmer 10 minutes. Remove from heat; stir in cilantro. Sprinkle each serving with cheese.


**Categories:**

Beans
Corn