

## Chipotle Black Bean Soup

**Smokey bean soup with a Latin twist.**

Yield: 3-1/2 quarts  
Serving Size: 14 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 30 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Carrots, small diced	1.5 oz	45 g	1/3 cup
Onions, small diced	1.5 oz	41 g	1/3 cup
Celery, small diced	1.5 oz	39 g	1/3 cup
Minor's® Fire Roasted Poblano Flavor Concentrate	3 oz	90 g	1/3 cup
Minor's Roasted Garlic Flavor Concentrate	1.25 oz	36 g	2 Tbsp
Bay leaves	—	1 g	2 each
Water	96 fl oz	—	3 qt
Red wine	8 fl oz	—	1 cup
Tomato puree	2 oz	59 g	3 Tbsp
Minor's Ham Base	2.5 oz	72 g	1/4 cup
Minor's Chipotle Flavor Concentrate	.75 oz	23 g	4 tsp
Cumin, ground	.25 oz	7 g	1 Tbsp
Black beans, canned	1 lb 8 oz	680 g	1 qt

### Preparation Steps

1. In a 2–3 gal stockpot over medium high heat, sweat the carrots, onions, and celery in the oil with the Fire Roasted Poblano Flavor Concentrate, Roasted Garlic Flavor Concentrate and bay leaves for 5 minutes.
2. Add the water, wine, tomatoes, Ham Base, Chipotle Flavor Concentrate and cumin. Simmer and cook for 10 minutes. Remove the bay leaves.
3. In small batches, purée soup in blender or food processor, being careful with hot liquid.
4. Place soup in a soup pot and add black beans.
5. Season to taste and remove from heat. Hold on soup station.

# CHIPOTLE BLACK BEAN

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ Bay leaf
- € ☐ Ground cumin
- € ☐ 3 lbs black beans
- € ☐ 8 oz Red wine
- € ☐ 4 oz Tomato puree
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional

### > Produce

*\*\*be sure to ask your distributor about local seasonal produce*

- ☐ 4 oz carrots
- € ☐ 8 oz onions
- € ☐ 4 oz celery
- € ☐ 3 lbs local seasonal vegetable\*
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- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 8 oz cilantro

\* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

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### > Protein

- ☐ 4 lbs boneless skinless chicken thighs
- € ☐ 4 lbs diced smoked ham

### > Refrigerated

- ☐ MINOR'S® Fire Roasted Poblano Flavor Concentrate 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub
- € ☐ MINOR'S No Added MSG Ham Base 1 tub
- € ☐ MINOR'S Chipotle Flavor Concentrate 1 tub

# CHIPOTLE BLACK BEAN

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- € ☐ Prepare chipotle black bean soup recipe
- € ☐ Dice 4 lbs ham for soup
- € ☐ Poach, chill, and dice for soup 4 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Prepare 1 lb (dry weight) brown rice

### > Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Two 6 oz ladles for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)

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