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## Butternut Black Bean Soup

**Author:** box\_turtle

**Preparation Time:**

**Servings:** 6

**Cooking Time:**

**Ingredients:**

oil, for frying  
1 medium onion, chopped  
1 clove garlic, minced  
1 (15 ounce) can black beans, with liquid  
1 butternut squash, cubed  
1 cup crushed tomatoes  
1/3 cup tomato paste  
1 1/2 cups water  
1 tablespoon fresh parsley  
1 teaspoon cumin  
1 teaspoon salt  
1 teaspoon paprika  
1/4 chipotle pepper

**Directions:**

1. Saute onion and garlic in oil, until soft. Add black beans, cubed squash, crushed tomatoes, tomato paste and water.
2. Let this simmer for 15-20 minutes until squash is soft.
3. Add parsley, cumin, salt, paprika and chipotle, let simmer for another 5 minutes.
4. Serve with crusty bread, and top with dollops of vegan sour cream/yogurt, and a healthy sprinkling of green onions.

**Source URL:** <http://vegweb.com/recipes/butternut-black-bean-soup>