BLACK BEAN SOUP, QUESADILLAS & SALSA SALAD

Serves 2

Gluten-free, Vegan and Vegetarian options

Ingredients

- 1 15-oz can black beans
- Whole beans: chunky soup refried beans: smooth soup
- 1 cup salsa
- ½ cup chopped cilantro or parsley
- 2 tsp ground cumin
- 1 clove fresh garlic, minced

Ingredients

- Tortillas
- o 2 large flour or 4 small corn
- Cheese, shredded (cheddar, jack, mozzarella, vegan shreds)
- Salsa
- Olive oil
- Salt

Ingredients

- Corn
- o canned, frozen or fresh
- Tomato (1 large, or ¾ cup of cherry tomatoes)
- Avocado
- Bell pepper
- Salt and pepper

COST FOR TWO SERVINGS:

Soup: \$4.19

Quesadillas: \$4.91

Salsa Salad: \$5.43

TOTAL \$14.53

SOUP

Instructions

- 1. Combine all ingredients in a soup pot. Stir to mix.
- 2. Simmer until heated through, about 10 minutes.
- 3. Serve with additional cilantro or parsley, if desired.

QUESADILLAS

Instructions

- 1. Preheat oven to 400°
- 2. Lay tortilla flat on prep surface.
- 3. On one half of tortilla, spread cheese in an even layer.
- 4. Spread a small amount of salsa over cheese.
- 5. Fold tortilla into half moon.
- 6. Spray or carefully drizzle olive oil on tortilla. Sprinkle with salt.
- 7. Repeat with other tortillas.
- 8. Place quesadillas on cookie sheet, and put in oven.
- 9. Cook for 10 minutes, until cheese is gooey and melted.

SALSA SALAD

Instructions

- 1. Corn:
 - a. If using a can, drain corn and put corn in a bowl
 - b. If using frozen, defrost ½ cup of corn and place in a bowl
 - c. If using fresh, cut corn from cob and place in a bowl
- 2. Tomato:
 - a. Carefully dice tomato and place in bowl with corn
- 3. Avocado:
 - a. Cut avocado in half lengthwise, and twist to separate halves.
 - b. Using a spoon, scoop out the avocado from the side without a pit.
 - c. To remove the pit, place the tip of your knife in the base of the pit, where it meets the avocado, and gently pop it out.
 - d. Using the spoon, scoop out this side of the avocado.
 - e. Place avocado halves cut side down on cutting board. Scoop or cut away any black or brown spots.
 - f. Dice avocados, and place in bowl with corn and tomatoes
- 4. Pepper
 - a. Dice peppers, discarding seed pod and stem
- b. Place in bowl with other veggies
- 5. Assemble salad sprinkle with salt and pepper to taste.

