

# Hot Momma Pinto Bean Soup

## HOT MOMMA PINTO BEAN SOUP

### INGREDIENTS

- 1 lb Dry Pinto Beans, cooked accordingly
- Moix Poix (1/2 small diced onion, 1 peeled and diced carrot, 1 diced celery stalk)
- 2 Tbsp Oil
- 1 potato, peeled, diced
- 1 Can Petite Diced Tomatoes
- 1 Can Diced Tomatoes with Green Chilies
- 2-4 Cups Chicken Broth
- 1 Tbsp Hot Momma Everyday Seasoning
- 2-3 tsp Hot Momma Seasoning, mild or fiery
- 1 tsp Dried Oregano

### DIRECTIONS

Heat oil in a large pot over medium heat. Add moix poix and sauté for 4-5 minutes. Stir frequently until vegetables begin to sweat. Stir in potato, seasonings, and tomatoes. Stir frequently for 2 minutes. Pour in 2 cups chicken broth. Bring to a boil. Reduce to a simmer for 10-15 minutes. Stir occasionally. Add beans. Simmer for another 10 minutes. Depending how thick you like your soup decides how much chicken broth to add. Also, this is very tasty chunky as well as using an immersion blender to make it creamy. Ac-salsa-rize!