

Black Bean Soup with Butter Herb Crackers©

Soup—Ingredients:

2–14.5 oz. cans	Swanson™ Chicken Broth or beef or 3 cans Campbell's™
1/2 cup	soup greens
1 lb.	OreIda™ Southern Style Potatoes, frozen
3–15 oz. cans	black beans, not drained
1–10 oz. can	Rotel™, mild
1–15 oz. can	diced tomatoes
1–15 oz. can	cream style corn
2 tsp.	Herbes de Provence, marjoram or oregano
2 Tbsp.	lemon pepper
4 oz.	Kerry Gold™ Irish Butter
1–8 oz. pkg.	Morell™ Mini Cubed Ham, cubed
3 Tbsp. fresh	parsley, chopped

Method:

Spray a large pot with Pam™. Bring the chicken broth, soup greens and potatoes to a boil and simmer until potatoes are done. Purée slightly with the Magic Wand using the knife blade. Add remaining ingredients except ham and parsley and heat through. When ready to serve, add ham and parsley and heat through. If too heavy add 1/2–3/4 cup cream or half and half. Serve with a dollop of sour cream and sprinkle with fajitas seasoning.

Crackers—Ingredients:

Ritz™ Butter Herb Crackers or other
Kerry Gold™ Irish Butter, melted

Method:

Preheat a conventional oven to 350°, convection oven to 325°.

Melt butter on a cookie sheet and dip one side of the crackers in butter and turn over. Bake until golden brown (about 4–5 minutes).

Hint: If soup is too heavy, add more broth or some whipping cream.

Hint: Instead of ham use sausage, beef or chicken.

