

# DINNERLY



## Black Bean Soup with Cheddar Cornbread Biscuits



20-30min



2 Servings

When you feel like blasting Bruce Springsteen while firing up slabs of BBQ ribs on the grill, but it's winter and you've swapped your bathing suit for a pair of sweats, try this soup. With hearty black beans and tender veggies combined in our BBQ spice blend, you'll be singing "Born in the USA" like The Boss after each spoonful. Cheddar cornmeal biscuits served on the side let you soak up every drop. We've got you covered!

### WHAT WE SEND

- 3½ oz unsweetened cornbread mix<sup>1</sup>
- 2 oz shredded cheddar-jack blend<sup>7</sup>
- 1 carrot
- 2 oz celery
- ¼ oz granulated garlic
- ¼ oz BBQ spice blend
- 15 oz can black beans

### WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- neutral oil
- ¼ cup milk<sup>7</sup>
- butter<sup>7</sup>

### TOOLS

- rimmed baking sheet
- medium pot with a lid

### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 690kcal, Fat 25g, Carbs 92g, Proteins 28g



#### 1. Prep ingredients

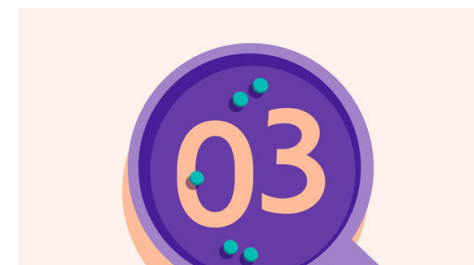
Preheat oven to 400°F with a rack in the center. Lightly oil a rimmed baking sheet.

In a medium bowl, stir to combine **cornbread mix**, **all but 2 tablespoons cheese**, **1½ teaspoons sugar**, and **a pinch each of salt and pepper**.



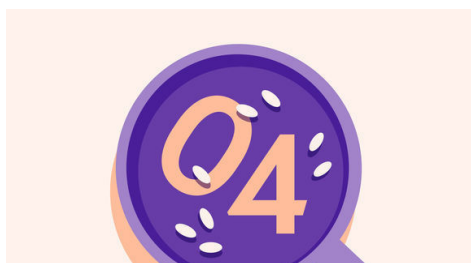
#### 2. Bake biscuits

To bowl with **cornbread mixture**, add ¼ **cup milk**; using your fingers, gently incorporate milk with dry ingredients to form a thick dough. Place dough on prepared baking sheet, halve, and form into **2 (3-inch wide) biscuits**. Bake on center oven rack until deeply golden, about 15 minutes.



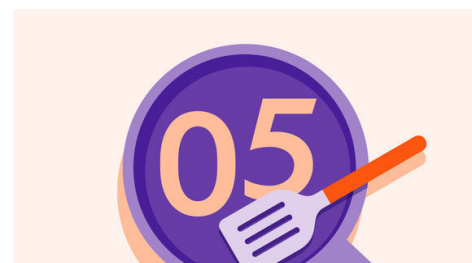
#### 3. Prep veggies

While **biscuits** bake, scrub **carrot**, then trim ends from carrot and **celery**. Quarter each lengthwise, then coarsely chop.



#### 4. Sauté aromatics

Melt **2 tablespoons butter** in a medium pot over medium-high, about 1 minute. Stir in **carrots and celery**; cover and cook, stirring occasionally, until softened, about 5 minutes. Stir in **½ teaspoon granulated garlic** and **2 teaspoons BBQ spice blend**; cook, stirring, until fragrant, about 30 seconds.



#### 5. Finish & serve

To pot with **veggies**, add **beans and their liquid** and **2 cups water**. Cover and bring to a boil over high, then reduce heat to medium-high. Simmer, stirring occasionally, until **liquid** is reduced slightly, 5–7 minutes. Season to taste with **pepper**.

Serve **black bean soup** garnished with **remaining cheese** and **cheddar cornbread biscuits** alongside. Enjoy!



#### 6. Take it to the next level

You know what's better than crumbly cheddar biscuits? Crumbly cheddar biscuits spiked with a little heat and some fresh herbs. Fold finely chopped jalapeños, chives, parsley, or ground cayenne pepper into the cornbread mixture in step 1 for extra flavor.