

DINNERLY



FAST

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

- 2 oz shredded cheddar-jack blend ¹
- 3½ oz unsweetened cornbread mix ²
- 1 carrot
- 2 oz celery
- BBQ spice blend (use 2 tsp)
- 1 can black beans
- ¼ oz granulated garlic (use 1/2 teaspoon)

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- neutral oil, such as vegetable
- milk ¹
- butter ¹

TOOLS

- box grater or microplane
- rimmed baking sheet
- medium pot with a lid

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 26g, Carbs 74g, Protein 24g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. In a medium bowl, stir to combine **cornbread mix**, **all but 2 tablespoons of the cheddar**, **1½ teaspoons sugar**, and **a pinch each salt and pepper**. Lightly oil a rimmed baking sheet.



2. Bake biscuits

Add **¼ cup milk** to **cornbread mixture**, then using your fingers, gently incorporate milk with dry ingredients to form a thick dough. On prepared baking sheet, halve dough and form into **2 biscuits**, each about 3 inches across. Bake on center oven rack until deeply golden, about 15 minutes.



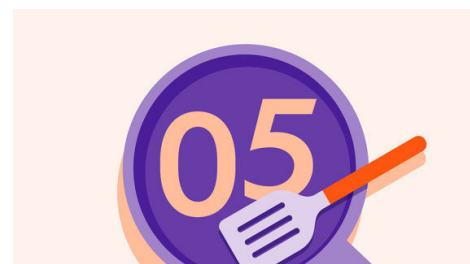
3. Prep veggies

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. Transfer **carrots and celery** to pot; cover and cook, stirring occasionally, until softened, about 5 minutes. Stir in **1/2 teaspoon granulated garlic** and **2 teaspoons BBQ spice blend**, then cook until fragrant, about 30 seconds.



5. Finish & serve

Transfer **beans and their liquid**, along with **2 cups water**, to the pot. 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 **black bean soup** to taste with **pepper**. Garnish with **remaining cheddar** and serve, with **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.