

# Breaking Bread

with the  
**Williams Family...**  
*Ingrid's Recipes*



## Black Bean Soup

### Ingredients:

- 4 strips thick-sliced bacon, diced
- 8 oz. Italian sausage, diced
- 1 cup onions, diced
- 1 tablespoon garlic, minced
- 2 teaspoons chili powder
- 1/2 teaspoon kosher salt
- 2 cups canned black beans, drained and rinsed
- 1/2 cup dry converted white rice
- 5 cups chicken broth
- 2 tablespoons olive oil
- 3 cups collard greens, stemmed, chopped
- 1 cup Roma tomatoes, seeded, diced

1. Sauté bacon in a soup pot over medium high heat until crisp; remove and drain on paper towels. Add kielbasa and brown in bacon drippings; remove, drain on paper towels, and pour off all but 1 tablespoon drippings.
2. Add onions, garlic, chili powder, and salt; sauté in olive oil until vegetables are soft, 2-3 minutes.
3. Stir in beans and mash. Add rice; cook for 1 minute. Then add 1 cup chicken broth, scraping up bits at the bottom of the pot. Add remaining chicken broth along with the bacon and sausage. Reduce heat to medium and simmer until rice is tender, about 20 minutes.
4. Sauté greens and tomatoes in oil over medium-high heat in a separate nonstick skillet, just until greens are wilted. Stir into soup and simmer to heat through.