

"This recipe is the perfect way to use up your 'Mexican Bean Chilli Sauce' in a different way – ideal for a warming lunch and ready in 5 minutes!"



You Will Need:

- ✓ 8 heaped tablespoons of your prepared Mexican bean chilli sauce
- ✓ 1 vegetable stock cube
- ✓ Extra chilli and coriander to garnish (optional)

"This recipe makes 4 portions of warming spicy soup. If you prefer a thicker soup, simply add more chilli sauce mix to suit the amount you need."

How to do it:

Pop your Mexican bean chilli into a large jug or mixing bowl and crumble your vegetable stock cube over the top.

Next add 1 litre of boiling water and use a stick blender to gradually create a smooth soup – Make sure that you take care with the hot liquid, use the blender on the lowest setting to start with to avoid the mixture sloshing over the edges.

Serve with a sprinkle of coriander, sliced chilli and even a little canned sweetcorn for an extra crunch.

Top Tip: This soup also freezes well too. It is best frozen in individual portion pots to allow a speedy lunch straight from frozen. Always make sure that food is piping hot before serving.