



## Recipes

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# Coconut Milk Black Bean Soup

Serves 12

### Ingredients:

9 cups Cooked Black Beans  
6 Tbsp. Unsalted Butter  
3/4 cup Finely Chopped Onion  
3 tsp. Minced Garlic  
3 tsp. Minced Thyme  
9 cups Coconut Milk  
3 Tbsp. Soy Sauce  
1 Tbsp. Salt  
3 tsp. Ginger Powder  
3 Tbsp. Lime Juice  
1 1/2 cups Toasted Sweetened Coconut  
2 cups Mission® Pre-cut Unfried Tri-Color Tortilla Strips  
(04931) , fried

### Directions:

1. Puree black beans in food processor or blender until smooth. Set aside.
2. In a large heavy pot, heat butter and sauté onion, garlic and thyme until softened, about 5 minutes. Add bean puree, coconut milk, and soy sauce, cook for 15 minutes. Lower flame and season with salt and ginger. Stir in lime juice. Remove from heat and serve topped with toasted coconut and Mission® Pre-cut Unfried Tri-color Tortilla Strips.