

## Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving. Season to taste.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving. Season to taste.



#### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving. Season to taste.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving. Season to taste.



#### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.

Season to taste.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving. Season to taste.



## Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile peper and bay leaves before serving.



## Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.

Season to taste.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.

Season to taste.



## Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.



# Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.



#### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.



### Five Bean Soup

Remove wrapper from bouillon cube and add it, plus all remaining ingredients, plus five cups of water and one 14 ounce can of diced tomatoes to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the beans are tender and the soup is thick, about 90 minutes, adding more water as needed to soften the beans. Remove and discard the chile pepper and bay leaves before serving.

Season to taste.