



**ADULT  
MAKE  
&  
TAKE**

**DIY BEAN SOUP**



## *DIY Bean Soup*

**Ingredients not provided:** Five cups water, 14 ounce can of diced tomatoes, salt and pepper and optional cooked meat like sausage, ground beef, or chicken pieces. **1. Remove wrapper from bouillon cube. Add all ingredients, plus five cups of water and diced tomatoes to a saucepan. 2. Bring to a boil over high heat. 3. reduce heat to low, and simmer until the beans are tender and soup is thick, about 90 minutes. Add more water if necessary to soften beans. 4. Add cooked meat if you choose. 5. Remove and discard chile pepper and bay leaf before serving. Season to taste.**