**Feijoada Portuguese Black Bean Soup**

2 Tbsps vegetable oil

2 large onions, chopped

2 green bell peppers, chopped

2 tomatoes, chopped

4 cloves garlic

4 scallions, white and light green parts, chopped

4 cans (15 oz) black beans, drained

4 Cups vegetable stock

2 medium sweet potatoes, peeled and diced (optional)

4 stalks celery, chopped

2 bay leaves

1 Tbsp salt

2 tsps black pepper

2 tsps white wine vinegar

1 tsp smoked paprika

Cilantro, chopped for serving

Heat oil on medium heat. Add onion, bell pepper, tomato, garlic, and scallions. Cook, stirring, until onion is translucent, about 5 mins.

Add beans, stock, sweet potato, celery, bay leaf, salt, pepper, vinegar, and paprika. Stir to combine. Bring to boil, reduce heat to low. Cover and simmer for 20 mins. Or until slightly thickened.

Remove 2 cups beans and immersion blend. Return to pot and cook until mixture thickens further.

Remove from heat. Discard bay leaves. Top with cilantro.