

Beet Coconut Soup

Serves four

- 2 medium cooked beets – peeled and quartered
- 1 – 15 oz. (425 grams) can of black or white beans
- 1 – 13.5 oz. (400 ml) can coconut milk
- 1 TBS vegetable bouillon paste or 3 small cubes

Drain the beans and rinse them well. Rinse the can and fill it with water.

Place the beets and the can full of water in a blender and blend until smooth.

Add the beans and the coconut milk and blend until smooth. Transfer the soup to a pot.

Add the bouillon and stir until mixed in well. Heat the soup and serve.

Enjoy!

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