Ingredients

- 1 bell pepper (any color)
- 1 small onion
- 1/2 head fresh cilantro
- 2 cloves small garlic
- 1 jalapeño or other chili
- 2 tablespoons olive oil
- 3 14-oz cans black beans
- 3/4 teaspoon salt
- 1 teaspoon oregano
- 1/2 teaspoon cumin
- 2 bay leaves
- 1 tablespoon honey
- 2-3 tablespoons red wine vinegar

Directions

1. Cut the bell pepper and onion into large chunks. Place them into a food processor along with the cilantro, garlic and halved jalapeño. (Seed jalapeño for less spicy beans.) Pulse until vegetables are chopped fairly small but not pulsed into a paste.
2. Add olive oil to a medium sized stock pot. Over medium heat, add vegetables and sauté until softened about 5-8 minutes.
3. Drain the liquid from just 2 of the 3 cans of black beans. Add all the cans of beans to the vegetables.
4. Add the salt, oregano, cumin, bay leaves, and honey. Bring the beans to a low simmer and cook for 15 minutes.
5. Stir in 2-3 tablespoons of red wine vinegar (based on taste). Taste beans and adjust spices as necessary.