## RecipesCh@ se

## Mexican Ranchero Amaranth Stew

Yield: 4 min Total Time: 45 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/amaranth-soup-recipe-chinese">https://www.recipeschoose.com/recipes/amaranth-soup-recipe-chinese</a>

## **Ingredients:**

- 1 cup amaranth
- 1 tablespoon olive oil
- 1 yellow onion diced
- 3 garlic cloves minced
- 1 jalapeno cored and diced
- 2 bell peppers cored and diced
- 3 cups vegetable broth
- 14 1/2 ounces fire roasted tomatoes crushed
- 2 teaspoons ground cumin
- 1 teaspoon chili powder
- 1 teaspoon cayenne depending on how hot you like it
- 15 ounces black beans drained and rinsed
- 1/2 cup chopped cilantro
- 1 lime
- 2 avocados

## **Nutrition:**

Calories: 370 calories
Carbohydrate: 47 grams

3. Fat: 19 grams4. Fiber: 20 grams5. Protein: 12 grams

6. SaturatedFat: 2.5 grams7. Sodium: 1270 milligrams

8. Sugar: 6 grams

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