

### **Black Bean Soup with Chorizo and Chicken**

2 tbsp. Olive oil  
1 pound fresh chorizo or other spicy sausage, casings removed  
2 c. chopped peeled carrots  
1 ½ chopped onion  
1 ½ c. chopped celery  
2 bay leaves  
6 garlic cloves, chopped  
2 tbsp. Chopped fresh thyme  
5 c. (or more) low-salt chicken broth  
3-15 oz. Cans black beans, drained, rinsed  
1 pound skinless boneless chicken breasts, cut into 1/2 " cubes

Heat oil in heavy large pot over medium high heat. Add chorizo and next 4 ingredients. Saute until sausage is cooked through, breaking up sausage with back of spoon, about 10 min. Add garlic and thyme, sauté 2 min. Add beans and chicken, simmer until chicken is just cooked through, about 10 min, adding more broth if desired. Discard bay leaves. Season with salt and pepper.

### **New York Steaks with Boursin and Merlot Sauce**

2 tbsp olive oil, divided  
6 9-10 oz. New York steaks, trimmed about 1 in. thick  
½ of 5.2 oz. Pkg Boursin cheese  
1 ½ c. Merlot  
¼ c. chilled butter, cut into small pieces  
2 tsp. Chopped fresh Italian parsley  
2 tsp. Chopped fresh chives plus whole chives for garnish

Heat 1 tbsp oil in a large skillet over medium high heat. Sprinkle steaks with salt and pepper. Cook steaks about 4 min per side for medium rare. Transfer to platter; top each with small amount boursin cheese. Tent with foil to keep warm.

Pour off drippings; add wine to skillet and boil over high heat until reduced to generous ½ cup, scraping up browned bits, about 5 min. Remove from heat; add butter and stir until melted. Mix in parsley and chopped chives. Season with salt and pepper. Pour over steaks. Garnish with whole chives.