



ONE-POT CHEESY TACO TURKEY & BEAN SOUP

with Scallions

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



1 | 2
Tomato



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tomato Paste



2 | 4
Chicken Stock Concentrates



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 | 1
Kidney Beans



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



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HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring
BIG flavor.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 570



TOMATO TIME!

When you stir tomato paste into the pan, cook it until it turns from bright red to brick red—that's when it's fully caramelized (and at its tastiest).

BUST OUT

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¾ tsp | 1½ tsp)

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*Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Wash and dry produce.
- Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**.



3 FINISH SOUP

- Add **diced tomato, stock concentrates, cream cheese,** and ¾ tsp sugar (1½ tsp for 4 servings) to pot with **turkey mixture**; stir until well combined.
- Stir in **half the beans and their liquid** and 1½ cups water (all the beans and their liquid and 3 cups water for 4); bring to a simmer and cook until tomato is softened, 2-3 minutes. Turn off heat.
- Stir in **half the Mexican cheese blend** and as much **hot sauce** as you like; taste and season with **salt** and **pepper**.



2 START SOUP

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **turkey***, **Southwest Spice Blend, salt,** and **pepper**. Cook, breaking up meat into pieces, until turkey is lightly browned and mostly cooked through, 3-5 minutes (it'll finish cooking in the next step).
- Add **garlic, scallion whites,** and **tomato paste**; cook, stirring, until fragrant, 1 minute.



4 SERVE

- Divide **soup** between bowls; top with **scallion greens** and **remaining Mexican cheese blend**. Serve.