



TEX-MEX PLANT-BASED PROTEIN TACO SOUP

with Black Beans, Jalapeño & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Jalapeño



8 oz | 16 oz
Tex-Mex Ground
Plant-Based
Protein



1 | 2
Black Beans



1 | 2
Veggie Stock
Concentrate



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1½ oz | 3 oz
Blue Corn Tortilla
Chips
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

PLANT-BASED PROTEIN

All the rich flavor of ground meat, plus a mild kick of bold Tex-Mex heat!

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720



CRUNCH TIME

Crush up those blue corn tortilla chips and sprinkle them over your bowl of soup for extra crunch-tastic texture!

BUST OUT

- Large pot
- Can opener
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)



1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Halve **jalapeño** lengthwise, removing ribs and seeds for less heat; thinly slice half the jalapeño into half-moons and dice remaining jalapeño.



3 FINISH SOUP

- Add **beans and their liquid, stock concentrate, and 2 cups water (4 cups for 4 servings)**. Cook, stirring occasionally and scraping up any browned bits from bottom of pot, until soup has thickened, 6-8 minutes.
- Taste and season with a **big pinch of salt and pepper**.



2 START SOUP

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and **diced jalapeño**; cook, stirring occasionally, until softened and fragrant, 2-3 minutes.
- Add **plant-based protein** and press into an even layer with a spatula; cook, undisturbed, until browned on bottom, 3-4 minutes.



4 SERVE

- Divide **soup** between bowls. Top with **Mexican cheese blend** and as much **sliced jalapeño** as you like. Sprinkle with **scallion greens** and serve with **tortilla chips** on the side.