



ONE-POT MEXICALI BLACK BEAN SOUP

with the Works

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Black Beans



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tomato Paste



1 | 2
Tex-Mex Paste



2 | 4
Veggie Stock Concentrates



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



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 TBSP | 4 TBSP
Smoky Red Pepper Crema
Contains: Milk



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HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 980



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

COOL BEANS

PSA: Don't toss that liquid from your black beans when draining in Step 1! You'll use it in Step 3 to give the soup extra thickness and body.

BUST OUT

- Strainer
- Large pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion** until you have $\frac{3}{4}$ cup ($1\frac{1}{2}$ cups for 4 servings). Drain **beans** over a small bowl, reserving **liquid**.



3 FINISH SOUP

- Stir $1\frac{3}{4}$ cups water, stock concentrates, beans, and $\frac{1}{4}$ cup reserved bean liquid into pot. (For 4 servings, use 3 cups water and $\frac{1}{2}$ cup bean liquid.) Bring to a boil and cook, stirring occasionally, until thickened, 5-8 minutes. **TIP: Prefer your broth a bit thicker? Simmer a little longer—or simmer a little less if you prefer a thinner broth! You're the chef, after all.**
- Taste and season with **salt** and **pepper**. Turn off heat.



2 START SOUP

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **onion**; cook, stirring, until softened, 3-4 minutes.
- Add **Southwest Spice Blend**; stir until fragrant, 30 seconds.
- Stir in **tomato paste** and **Tex-Mex paste**; cook until slightly darkened in color, 1 minute.
- ↻ Once onion is softened, add **beef***; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Cook through the rest of this step as instructed.



4 FINISH & SERVE

- Crush a **few tortilla chips**.
- Divide **soup** between bowls and top with **cheddar**, **smoky red pepper crema**, and as many crushed tortilla chips as you like. (**TIP: Start with a few crushed chips and add more as you go to keep them crunchy!**) Serve with whole tortilla chips on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.