

INGREDIENTS 2 PERSON | 4 PERSON

2 2

Scallions

1 2

Tomato Paste

ONE-POT MEXICALI BLACK BEAN SOUP

with the Works



PREP: 5 MIN COOK: 20 MIN CALORIES: 630

1 TBSP | 2 TBSP Southwest Spice Blend

1 2

Onion







Cheddar Cheese **Contains: Milk Contains: Sesame**

1 2

Black Beans

1 2

Tex-Mex Paste

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



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

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one packagerest assured it contains the correct amount.



HelloCustom

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



G Calories: 800

10 oz | 20 oz 😉 Chopped Chicken Breast

10 oz 20 oz Ground Beef**

G Calories: 980



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 bean liquid after draining! You'll use it in step 3 to give the soup extra thickness and body.

BUST OUT

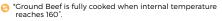
- Strainer
 Large pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



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Chicken is fully cooked when internal temperature reaches 165°.





- Wash and dry produce.
- Halve, peel, and finely dice onion until you have ¾ cup (1½ cups for 4 servings). Trim and thinly slice scallions, separating whites from greens. Drain beans over a small bowl, reserving liquid.



3 FINISH SOUP

- Stir 1¾ cups water, stock concentrates, beans, and
 ¼ cup reserved bean liquid into pot. (For 4 servings, use
 3 cups water and ½ 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** and **scallion whites**. 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.
- Open package of chicken* and drain off any excess
 liquid. Once onion is softened, add chicken or beef*; cook, stirring frequently, until 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 scallion greens, 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.