

#### **INGREDIENTS**

2 PERSON | 4 PERSON



Scallions





1 TBSP | 1 TBSP Fry Seasoning



Cannellini Beans



Celery



10 oz | 20 oz Chopped Chicken Breast



Chicken Stock Concentrates



1 TBSP | 1 TBSP

4 TBSP | 8 TBSP Crème Fraîche





WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

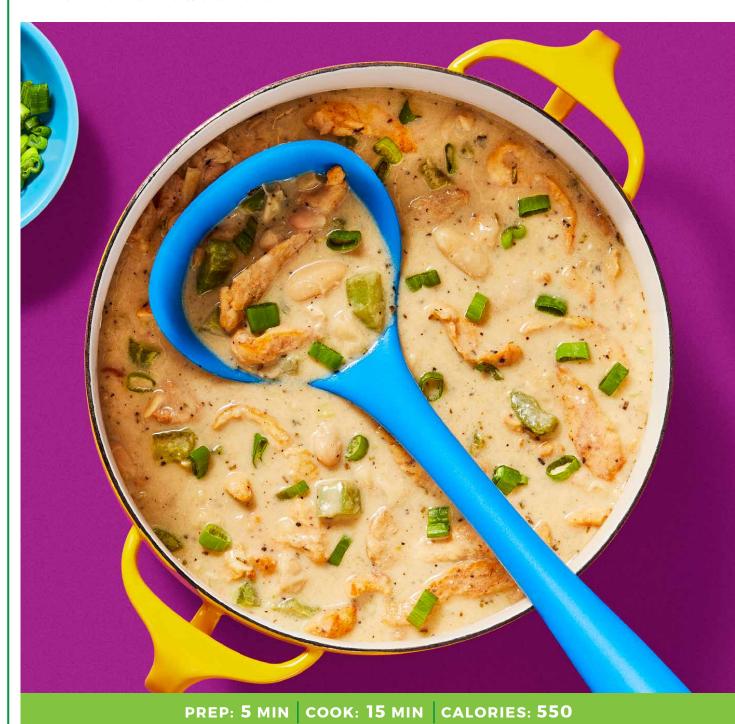
## **HELLO**

## **CRÈME FRAÎCHE**

A silky, buttery version of sour cream that's perfect for adding rich flavor and creamy texture to soups

# **ONE-POT TUSCAN WHITE BEAN CHICKEN SOUP**

with Crème Fraîche & Scallions





### **DIVIDE AND CONQUER**

Why separate scallion whites from greens? The mild, oniony whites are better for cooking; the tender greens are better for topping.

#### **BUST OUT**

- Paper towels
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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- · Wash and dry produce.
- Thinly slice **scallions**, separating whites from greens. Halve **celery** lengthwise; thinly slice crosswise.



#### 2 COOK CHICKEN & VEGGIES

- Pat **chicken\*** dry with paper towels and season all over with half the Fry Seasoning (all for 4 servings), salt, and pepper. Set aside.
- Heat a drizzle of oil in a large pot over medium-high heat. Add scallion whites, celery, half the Tuscan Heat Spice (all for 4), and a large pinch of salt and pepper. Cook, stirring occasionally, until celery is slightly softened, 2-3 minutes.
- Add another drizzle of oil to pot; add seasoned chicken in a single layer. Cook, undisturbed, until lightly browned on one side, 2-3 minutes. (The chicken will finish cooking in the next step.)



#### **3 SIMMER SOUP**

• To same pot, stir in 1 cup water (2 cups for 4 servings), beans and their liquid, and stock concentrates. Bring to a boil, then cover and cook until veggies are tender, chicken is cooked through, and soup is thickened. 3-5 minutes. Remove from heat.



#### **4 FINISH & SERVE**

- Stir crème fraîche into soup; season with salt and pepper
- Divide soup between bowls and sprinkle with scallion greens. Serve.