



ONE-POT TUSCAN WHITE BEAN CHICKEN SOUP

with Crème Fraîche & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



2.5 oz | 5 oz
Celery



10 oz | 20 oz
Chopped Chicken
Breast



1 TBSP | 1 TBSP
Fry Seasoning



1 TBSP | 1 TBSP
Tuscan Heat
Spice



3 | 6
Chicken Stock
Concentrates



1 | 2
Cannellini Beans



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 550



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)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

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



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.



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.)**



4 FINISH & SERVE

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