



# ONE-POT CHEESY TACO TURKEY & BEAN SOUP

with Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Garlic Powder



2 | 4

Scallions



1 | 2

Tomato



10 oz | 20 oz  
Ground Turkey



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tomato Paste



2 | 4  
Chicken Stock Concentrates



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1 | 1  
Kidney Beans



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



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HELLO

### SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring  
BIG flavor.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 590



## TOMATO TIME!

When you stir tomato paste into the pan, cook it until it turns from bright red to brick red—that's when it's fully caramelized (and at its tastiest).

## BUST OUT

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar ( $\frac{3}{4}$  tsp |  $1\frac{1}{2}$  tsp)

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## 1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**.



## 3 FINISH SOUP

- Add **diced tomato**, **stock concentrates**, **cream cheese**, and  $\frac{3}{4}$  **tsp sugar** ( $1\frac{1}{2}$  **tsp** for 4 servings) to pot with **turkey mixture**; stir until well combined.
- Stir in **half the beans and their liquid** and **1½ cups water** (**all the beans and their liquid and 3 cups water** for 4); bring to a simmer and cook until tomato is softened, 2-3 minutes. Turn off heat.
- Stir in **half the Mexican cheese blend** and as much **hot sauce** as you like; taste and season with **salt** and **pepper**.



## 2 START SOUP

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **turkey\***, **garlic powder**, **Southwest Spice Blend**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until turkey is lightly browned and mostly cooked through, 3-5 minutes (**it'll finish cooking in the next step**).
- Add **scallion whites** and **tomato paste**; cook, stirring, until fragrant, 1 minute.



## 4 SERVE

- Divide **soup** between bowls; top with **scallion greens** and **remaining Mexican cheese blend**. Serve.

\*Ground Turkey is fully cooked when internal temperature reaches 165°.