

CHICKEN TORTILLA SOUP

PREP: 5 MIN

with Charred Corn & Monterey Jack

INGREDIENTS

2 PERSON | 4 PERSON



13.4 oz | 26.8 oz Corn



2 | 4 Scallions



10 oz | 20 oz Chicken Breast Strips



1 TBSP | 2 TBSP Southwest Spice Blend



1 | 2 Tex-Mex Paste



1 | 2 Chicken Stock Concentrate



1.5 oz | 3 oz Food Should Taste Good™ Blue Corn Tortilla Chips



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



2 TBSP | 4 TBSP Sour Cream Contains: Milk

HELLO

MONTEREY JACK

This mild, melty cheese makes a perfect soup topper.



CALORIES: 600

14

you'll love. Our chips are non-GMO,

gluten-free, and Kosher certified.

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COOK: 35 MIN

HelloFRESH

SOUPER HERO

Ground tortillas or crushed tortilla chips are often added to tortilla soups as a thickener, as seen in step 4. If your chips begin to dissolve in the broth, don't worry-that's what will give your soup its delicious texture!

BUST OUT

- Strainer
- Paper towels
- Medium pot
- Medium bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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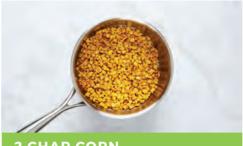
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1 PREP

- · Wash and dry produce.
- Drain and rinse **corn**; thoroughly pat dry with paper towels. Trim and thinly slice scallions, separating whites from greens.
- Pat chicken* dry with paper towels: season all over with **Southwest Spice**, salt, and pepper.



2 CHAR CORN

• Heat a drizzle of oil in a medium pot over high heat (use a large pot for 4 servings). Add corn and a pinch of salt. Cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. (TIP: If corn begins to pop, cover pot.) Transfer to a medium bowl.



• Reduce heat under pot to medium high; add a drizzle of oil and chicken. Cook, stirring occasionally, until lightly browned. 3-4 minutes (it'll finish cooking later).



4 MAKE SOUP

- Add scallion whites to pot; cook, stirring, for 1 minute. Return corn to pot. Stir in **Tex-Mex paste**; cook 30 seconds.
- Pour in 3 cups water (5½ cups for 4 servings), stock concentrate, and a big pinch of salt. Bring to a boil, scraping up any browned bits from bottom of pot.
- Set aside a few tortilla chips for garnish; using your hands, crush remaining chips into small pieces and



5 SIMMER SOUP

• Reduce heat under pot with soup to medium. Simmer, uncovered, stirring occasionally, until broth is slightly thickened and chicken is cooked through, 8-10 minutes. Taste and season with salt and pepper.



6 SERVE

• Divide **soup** between bowls and let cool slightly. Top with Monterey Jack, scallion greens, and sour cream. Crush remaining tortilla chips and sprinkle over soup. Serve.

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

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