



HEARTY BLACK BEAN & POBLANO SOUP

with Blue Corn Tortilla Chips, Monterey Jack & Lime Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lime



1 | 1
Yellow Onion



1 | 2
Poblano Pepper



1 | 2
Roma Tomato



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice Blend



1.5 oz | 3 oz
Tomato Paste



13.4 oz | 26.8 oz
Black Beans



1 | 2
Tex-Mex Paste



1 | 2
Veggie Stock Concentrate



¼ oz | ¼ oz
Cilantro



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



1.5 oz | 3 oz
Blue Corn Tortilla Chips

HELLO

MONTEREY JACK

Mild, creamy, and melty—the perfect soup topper to satisfy your cheese cravings.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 600



HOW YOU BEAN?

PSA: Don't toss that liquid from your black beans! You'll use it in step 3 of this recipe to make your soup extra thick.

BUST OUT

- Small bowl
- Medium pot
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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1 PREP

- Wash and dry all produce.
- Quarter **lime**. Halve, peel, and dice **onion**. Core, deseed, and finely dice **poblano**. Dice **tomato**.
- In a small bowl, combine **sour cream** with a squeeze of **lime juice** to taste. Season with **salt** and **pepper**. Set aside.



3 SIMMER SOUP

- Stir **black beans** and their **liquid**, **Tex-Mex paste**, **stock concentrate**, and $\frac{1}{2}$ **cup water** (1 cup for 4 servings) into pot with **veggies**.
- Bring to a simmer, uncovered, then reduce heat to medium low. Cook, stirring often, until flavors meld and soup is slightly thickened, 8-10 minutes. Taste and season with **salt** and **pepper**. **TIP: Add a splash more water if the soup ends up thicker than you like.**



2 COOK VEGGIES

- Heat a large drizzle of **oil** in a medium pot over medium-high heat (**use a large pot for 4 servings**). Add **onion** and **poblano**; cook, stirring occasionally, until browned and softened, 5-7 minutes.
- Stir in **Southwest Spice**, **diced tomato**, and **tomato paste** until combined; cook until fragrant, 1 minute.



4 FINISH & SERVE

- Meanwhile, pick **cilantro leaves** from stems.
- Divide **soup** between bowls and dollop with **lime sour cream**. Sprinkle with **Monterey Jack** and cilantro leaves. Serve with **tortilla chips** for dipping and any remaining **lime wedges** on the side.