

# **INGREDIENTS**

2 PERSON | 4 PERSON





Lime



Roma Tomato



1.5 oz | 3 oz Tomato Paste



Veggie Stock Concentrate



1.5 oz | 3 oz Blue Corn Tortilla Chips



Yellow Onion



4 TBSP | 8 TBSP Sour Cream



13.4 oz | 26.8 oz Black Beans



1/4 oz | 1/4 oz Cilantro



Tex-Mex Paste

Poblano Pepper

1 TBSP | 2 TBSP

Southwest Spice

¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



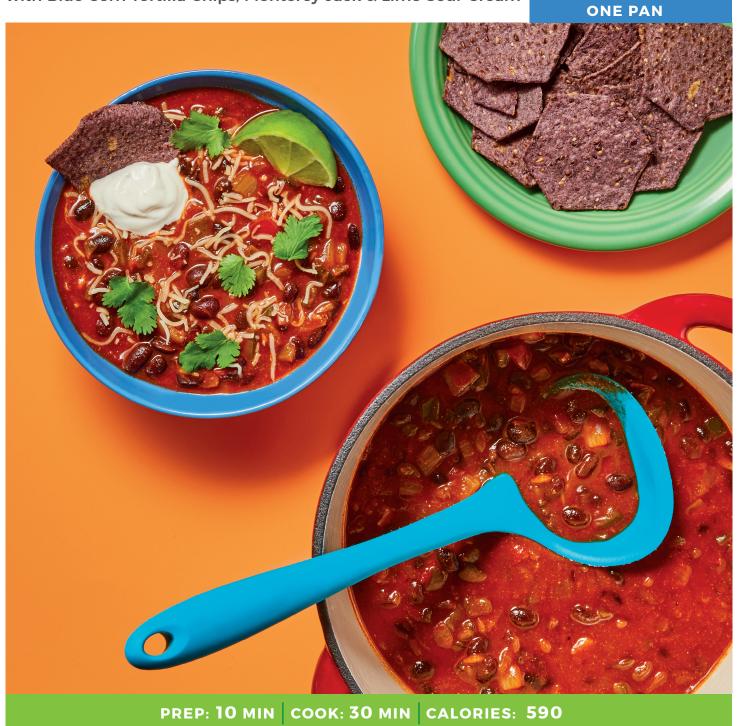




Galories: 920

# **HEARTY ONE-POT BLACK BEAN & POBLANO SOUP**

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





#### **HELLO**

#### **MONTEREY JACK**

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

#### **HOW YOU BEAN?**

PSA: Don't toss that liquid from your black beans! You'll use it in step 3 to give the soup extra thickness and body.

### **BUST OUT**

- Small bowl
- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)

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\$\text{\$^\*Cround Beef is fully cooked when internal temperature reaches 160°.}



- · Wash and dry 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**.
- Heat a drizzle of oil in a medium pot (use a large pot for 4 servings) over medium-high heat. Add beef\* and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Transfer to a plate; set aside. TIP: If there's excess grease in your pan, carefully pour it out.



## **3 SIMMER SOUP**

- Stir in beans and their liquid, Tex-Mex paste, stock concentrate, and ½ cup water (1 cup for 4 servings) to pot with veggies.
- Bring to a simmer, then reduce heat to medium low.
   Cook, stirring often, until flavors meld and soup has 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.



- Heat a drizzle of oil in a medium pot (use a large pot for 4 servings) over medium-high heat. 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.
- Use pot used for beef here. Return **beef** to pot before adding **Southwest Spice**, **diced tomato**, and **tomato paste**.



# **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.

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