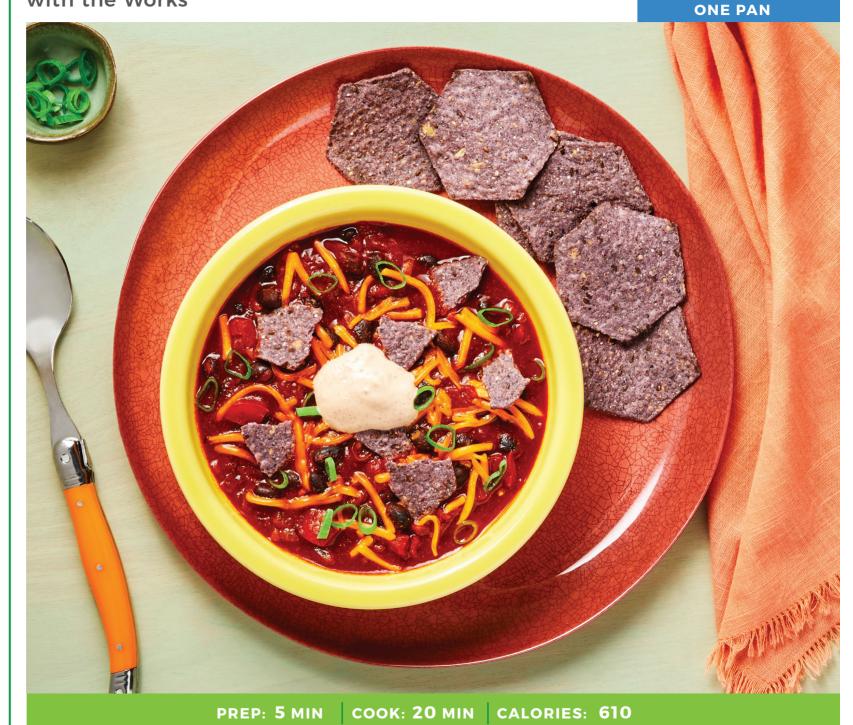
MEXICALI BLACK BEAN SOUP

with the Works





1/2 Cup | 1 Cup Cheddar Cheese



1.5 oz 3 oz Tortilla Chips

Blue Corn

2 TBSP | 4 TBSP Smoky Red Pepper Crema Contains: Milk, Soy

HELLO

SOUTHWEST SPICE

A blend of chili powder, garlic, and cumin gives this soup smoky, earthy depth of flavor.



COOL BEANS

PSA: Don't toss that liquid from your black beans when draining in step 1! You'll use it in step 3 to give the soup extra thickness and body.

BUST OUT

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

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• Wash and dry all produce.

 Halve, peel, and very finely dice onion until you have ¾ cup (1½ cups for 4 servings). Trim and thinly slice scallions, separating whites from greens. Dice tomato. Drain beans over a small bowl, reserving liquid.



2 START SOUP

- Heat a **large drizzle of oil** in a large pot over mediumhigh heat. Add **diced onion** and **scallion whites**. Cook, stirring, until softened, 3-4 minutes.
- Add **Southwest Spice**; stir until fragrant, 30 seconds.
- Stir in **diced tomato**, **tomato paste**, and **Tex-Mex paste** until slightly darkened in color, 1 minute.



3 FINISH SOUP

 Stir 1¼ cups water, stock concentrates, beans, and ¼ cup reserved bean liquid into pot. (For 4 servings, use 3 cups water and ½ cup bean liquid.) Bring to a boil and cook, stirring occasionally, until thickened, 5-8 minutes.
(TIP: Prefer your broth a bit thicker? Simmer a little longer—or vice versa! You're the chef, after all.) Taste and season with salt and pepper. Turn off heat.



4 SERVE

 Divide soup between bowls and top with scallion greens, cheddar, smoky red pepper crema, and as many crushed tortilla chips as you like. (TIP: Start with a few crushed tortilla chips and add more as you go to keep them crunchy!) Serve.