



MEXICALI BLACK BEAN SOUP

with the Works

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



2 | 2
Scallions



13.4 oz | 26.8 oz
Black Beans



1 | 2
Roma Tomato



1 TBSP | 2 TBSP
Southwest Spice Blend



1.5 oz | 3 oz
Tomato Paste



1 | 2
Tex-Mex Paste



2 | 4
Veggie Stock Concentrates



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



1.5 oz | 3 oz
Blue Corn Tortilla Chips



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.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



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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1 PREP

- Wash and dry all produce.
- Halve, peel, and very finely dice **onion** until you have $\frac{3}{4}$ 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**.



3 FINISH SOUP

- Stir 1¾ 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.



2 START SOUP

- Heat a large drizzle of oil in a large pot over medium-high heat. Add **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.



4 FINISH & SERVE

- Crush a few **tortilla chips**.
- 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 chips and add more as you go to keep them crunchy!) Serve with **whole tortilla chips** on the side.