

## **INGREDIENTS**

2 PERSON | 4 PERSON



Roma Tomato



Scallions



13.4 oz | 26.8 oz Black Beans



10 oz | 20 oz **Ground Beef** 



Tomato Paste



1 TBSP | 2 TBSP Mexican Spice



1 TBSP | 2 TBSP Southwest Spice Blend



1 tsp | 2 tsp Hot Sauce



Beef Stock Concentrates



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



2 TBSP | 4 TBSP Sour Cream Contains: Milk

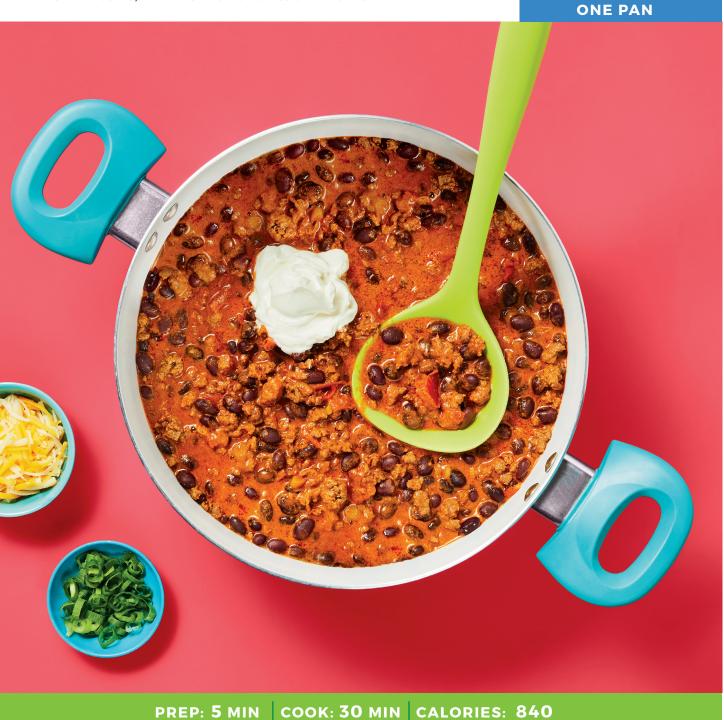
## HELLO

#### **MEXICAN SPICE BLEND**

A mix of chili powder and oregano adds a touch of smoke and herbaceousness to this warming soup.

# **ONE-POT BEEFY TACO SOUP**

with Black Beans. Mexican Cheese & Sour Cream





#### **CRUNCH TIME**

If you have any tortilla chips hanging out in your pantry, crush them up and sprinkle 'em over your soup for some contrasting texture.

#### **BUST OUT**

- Strainer
- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

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\*Ground Beef is fully cooked when internal temperature

reaches 160°.



- · Wash and dry produce.
- Dice tomato into 1/2-inch pieces. Trim and thinly slice scallions, separating whites from greens. Drain and rinse **beans**.



- Once veggies are softened, stir tomato paste and 1/4 tsp sugar (1/2 tsp for 4 servings) into pot. Cook, stirring occasionally, until combined, 1-2 minutes.
- Stir in stock concentrates, cream cheese, hot sauce, and 2½ cups water (4 cups for 4). Bring to a boil, then reduce heat to medium. Simmer, uncovered, 7 minutes (15 minutes for 4).



### 2 COOK BEEF

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **beef\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with Mexican Spice, Southwest Spice, and a pinch of salt and pepper. TIP: If there's excess grease in your pan, carefully pour it out.
- Add tomato and scallions whites to pot. Cook, stirring constantly, until softened, 2-3 minutes more. Season with another pinch of salt and pepper.



- Stir **beans** into pot. Simmer, uncovered, 2-3 minutes more. Season with salt and pepper to taste.
- Divide soup between bowls. Dollop with sour cream. Garnish with Mexican cheese and scallion greens. Serve.