



ONE-POT MEXICALI BLACK BEAN SOUP

with the Works

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



1 | 2
Black Beans



1 TBSP | 2 TBSP
Southwest Spice Blend



13.76 oz | 13.76 oz
Crushed Tomatoes



1 | 2
Tex-Mex Paste



2 | 4
Mushroom Stock Concentrates



1.5 oz | 3 oz
Blue Corn Tortilla Chips
Contains: Sesame



½ Cup | 1 Cup
White Cheddar Cheese
Contains: Milk



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you choose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast Strips

Calories: 790



10 oz | 20 oz
Ground Beef**

Calories: 920



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 610



HELLO


HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

HERBY: FULLY LOADED

If you have any fresh parsley or cilantro hanging out in your refrigerator, chop it up and sprinkle it over your soup in step 4. This simple, flavorful trick is one of our favorite ways to use up leftover herbs.


BUST OUT


- Strainer
- Large pot
- Small bowl
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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 *Chicken is fully cooked when internal temperature reaches 165°.

 *Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion** until you have $\frac{3}{4}$ cup (1½ cups for 4 servings). Drain **beans** over a small bowl, reserving **liquid**.




3 FINISH SOUP

- Stir **stock concentrates**, **beans**, **half the crushed tomatoes**, **1 cup water**, and $\frac{1}{4}$ cup reserved **bean liquid** into pot. (For 4 servings, use all the crushed tomatoes, 2 cups water, and $\frac{1}{2}$ 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 simmer a little less if you prefer a thinner broth! You're the chef, after all.**
- Taste and season with **salt** and **pepper**. Turn off heat.



2 START SOUP

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **onion**; cook, stirring, until softened, 3-4 minutes.
- Add **Southwest Spice Blend**; cook, stirring, until fragrant, 30 seconds.
- Stir in **Tex-Mex paste**; cook until slightly darkened in color, 1 minute.

-  Pat **chicken*** dry with paper towels. Once **onion** is softened, add chicken or **beef*** to pot; season with **salt** and **pepper**. Cook, stirring frequently, until browned and cooked through, 3-5 minutes for chicken or 4-6 minutes for beef. Cook through the rest of this step as instructed.



4 FINISH & SERVE

- Crush a **few tortilla chips**.
- Divide **soup** between bowls and top with **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.