



ONE-POT MEXICALI BLACK BEAN SOUP

with the Works

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



13.4 oz | 26.8 oz
Black Beans



1 TBSP | 2 TBSP
Southwest
Spice Blend



1.5 oz | 3 oz
Tomato Paste



1 | 2
Tex-Mex Paste



2 | 4
Mushroom Stock
Concentrates



1.5 oz | 3 oz
Blue Corn
Tortilla Chips



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



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

HELLO

THE WORKS

A bevy of toppings—shredded white cheddar, smoky crema, and crunchy tortilla chips—take this soup to the next level.



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



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
- Cooking oil (2 tsp | 2 tsp)

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



4 FINISH & SERVE

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