



ONE-POT TORTILLA SOUP

with Black Beans, Corn, Bell Pepper, and Avocado



HELLO TORTILLA SOUP

A hearty, veggie-packed version of the Mexican homestyle classic

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 810

- | | | | | | |
|--|---|--|--|--|--|
| 
Yellow Onion | 
Garlic | 
Black Beans | 
Mexican Spice Blend | 
Veggie Stock Concentrates | 
Cheddar Cheese
<small>(Contains: Milk)</small> |
| 
Green Bell Pepper | 
Jalapeño | 
Corn | 
Crushed Tomatoes | 
Avocado | 
Tortilla Chips |

START STRONG

Crushed chips may not be great as a snack, but they're perfect for this soup. Crush them with your hands into pieces that are just big enough to fit in your spoon.

BUST OUT

- Strainer
- Large pot
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Green Bell Pepper 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Jalapeño 1 | 1
- Black Beans 13.4 oz | 26.8 oz
- Corn 7.5 oz | 15 oz
- Tortilla Chips 1½ oz | 3 oz
- Mexican Spice Blend 1 tsp | 2 tsp
- Crushed Tomatoes 6.88 oz | 13.76 oz
- Veggie Stock Concentrates 2 | 4
- Avocado 1 | 2
- Cheddar Cheese ½ Cup | 1 Cup

HELLO WINE



PAIR WITH

Querencia Mendoza Malbec-Bonarda Blend, 2017

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Halve, peel, and finely chop **onion**. Core, seed, and remove ribs from **bell pepper**, then finely chop. Mince or grate **garlic**. Mince **jalapeño**, removing ribs and seeds first for less heat. Drain and rinse **black beans**. Drain half the **corn** from container (use the rest as you like). Lightly crush **tortilla chips**.



4 WARM BEANS AND CORN

Stir **black beans** and **corn** into same pot. Continue simmering until warmed through, 3-5 minutes. Season with **salt** and **pepper**.



2 SWEAT VEGGIES

Heat **1 TBSP olive oil** in a large pot over medium heat. Add **bell pepper**, **onion**, **garlic**, **jalapeño** (to taste), and **1 tsp Mexican spice** (we sent more). Cook, tossing, until softened and lightly browned, 5-6 minutes.



5 PREP AVOCADO

While soup is simmering, halve, pit, and scoop flesh from **avocado**. Chop into cubes.



3 SIMMER SOUP

Add half the **tomatoes** from container to pot (use the rest as you like). Cook, stirring, until fragrant, 1-2 minutes. Stir in **2½ cups water** and **stock concentrates**. Bring to a boil, then lower heat and reduce to a simmer. Cook until liquid is slightly reduced and flavors have come together, about 10 minutes. Season generously with **salt** and **pepper**.



6 FINISH AND SERVE

Divide **soup** between bowls, then top with **avocado**, **cheddar**, and **tortilla chips**.

SOUP'S ON!

Use the leftover corn as a garnish on top (or save it for your next salad or burrito).

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK6NJ-9