



ONE-POT TUSCAN WHITE BEAN CHICKEN SOUP

with Crème Fraîche & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



2.5 oz | 5 oz
Celery



10 oz | 20 oz
Chicken Breast Strips



1 TBSP | 1 TBSP
Fry Seasoning



1 TBSP | 1 TBSP
Tuscan Heat Spice



3 | 6
Chicken Stock Concentrates



1 | 2
Cannellini Beans



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



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HELLO

CRÈME FRAÎCHE

A silky, buttery version of sour cream that's perfect for adding rich flavor and creamy texture to soups



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 550



DIVIDE AND CONQUER

Why separate scallion whites from greens? The mild, oniony whites are better for cooking; the tender greens are better for topping.

BUST OUT

- Paper towels
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)

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



1 PREP

- **Wash and dry produce.**
- Thinly slice **scallions**, separating whites from greens. Halve **celery** lengthwise; thinly slice crosswise.



3 SIMMER SOUP

- To same pot, stir in **1 cup water** (**2 cups** for 4 servings), **beans and their liquid**, and **stock concentrates**. Bring to a boil, then cover and cook until veggies are tender, chicken is cooked through, and soup is thickened, 3-5 minutes. Remove from heat.



2 COOK CHICKEN & VEGGIES

- Pat **chicken*** dry with paper towels and season all over with **half the Fry Seasoning** (**all for 4 servings**), **salt**, and **pepper**. Set aside.
- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **scallion whites**, **celery**, **half the Tuscan Heat Spice** (**all for 4**), and a **large pinch of salt and pepper**. Cook, stirring occasionally, until celery is slightly softened, 2-3 minutes.
- Add another **drizzle of oil** to pot; add **seasoned chicken** in a single layer. Cook, undisturbed, until lightly browned on one side, 2-3 minutes. (**The chicken will finish cooking in the next step.**)



4 FINISH & SERVE

- Stir **crème fraîche** into **soup**; season with **salt** and **pepper** to taste.
- Divide soup between bowls and sprinkle with **scallion greens**. Serve.