



CHICKEN TORTILLA SOUP

with Charred Corn & Monterey Jack

INGREDIENTS

2 PERSON | 4 PERSON



13.4 oz | 26.8 oz
Corn



2 | 4
Scallions



10 oz | 20 oz
Chicken Breast Strips



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



1 | 2
Chicken Stock Concentrate



1.5 oz | 3 oz
Food Should Taste Good™ Blue Corn Tortilla Chips



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

MONTEREY JACK

This mild, melty cheese makes a perfect soup topper.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 600



FOOD SHOULD TASTE GOOD™ BLUE CORN TORTILLA CHIPS

Food Should Taste Good™ Chips are crafted using real ingredients, delivering a great taste in flavors you'll love. Our chips are non-GMO, gluten-free, and Kosher certified.

SOUPER HERO

Ground tortillas or crushed tortilla chips are often added to tortilla soups as a thickener, as seen in step 4. If your chips begin to dissolve in the broth, don't worry—that's what will give your soup its delicious texture!

BUST OUT

- Strainer
- Paper towels
- Medium pot
- Medium bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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



1 PREP

- **Wash and dry produce.**
- Drain and rinse **corn**; thoroughly pat dry with paper towels. Trim and thinly slice **scallions**, separating whites from greens.
- Pat **chicken*** dry with paper towels; season all over with **Southwest Spice, salt,** and **pepper.**



2 CHAR CORN

- Heat a drizzle of **oil** in a medium pot over high heat (**use a large pot for 4 servings**). Add **corn** and a pinch of **salt**. Cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. (**TIP: If corn begins to pop, cover pot.**) Transfer to a medium bowl.



3 COOK CHICKEN

- Reduce heat under pot to medium high; add a drizzle of **oil** and **chicken**. Cook, stirring occasionally, until lightly browned, 3-4 minutes (it'll finish cooking later).



4 MAKE SOUP

- Add **scallion whites** to pot; cook, stirring, for 1 minute. Return **corn** to pot. Stir in **Tex-Mex paste**; cook 30 seconds.
- Pour in **3 cups water (5½ cups for 4 servings), stock concentrate,** and a big pinch of **salt**. Bring to a boil, scraping up any browned bits from bottom of pot.
- Set aside a few **tortilla chips** for garnish; using your hands, crush remaining chips into small pieces and stir into soup.



5 SIMMER SOUP

- Reduce heat under pot with **soup** to medium. Simmer, uncovered, stirring occasionally, until broth is slightly thickened and **chicken** is cooked through, 8-10 minutes. Taste and season with **salt** and **pepper**.



6 SERVE

- Divide **soup** between bowls and let cool slightly. Top with **Monterey Jack, scallion greens,** and **sour cream**. Crush remaining **tortilla chips** and sprinkle over soup. Serve.