



SLOW COOKER CHICKEN TORTILLA SOUP

with Cilantro, Sour Cream & Cheese

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Onion



1 | 2
Corn



1 TBSP | 2 TBSP
Cornstarch



1 | 2
Tomato Paste



3 | 6
Chicken Stock Concentrates



20 oz | 40 oz
Chopped Chicken Breast



1 | 2
Tex-Mex Paste



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Black Beans



¼ oz | ½ oz
Cilantro



3 oz | 6 oz
Blue Corn Tortilla Chips
Contains: Sesame



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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

HELLO

SLOW COOKER

Slow cooker meals are all about easy, tasty,
hands-off cooking for a crowd.



FAMILY
DINNER

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 10 MIN | COOK: 4 HR 15 MIN | CALORIES: 630



2X FLAVOR SAVOR

Refrigerate leftover soup and toppings in separate airtight containers (store chips at room temp); reheat soup on the stovetop over medium heat or microwave until warmed through before serving.

BUST OUT

- Strainer
- Whisk
- Medium bowl
- Slow cooker
- Kosher salt
- Black pepper

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1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**. Drain **corn**.



3 COOK SOUP

- Open package of **chicken*** and drain off any excess liquid. Season all over with **salt** and **pepper**.
- In a 5- to 6-quart slow cooker (**8-quart slow cooker for 8 servings**), combine chicken with **Tex-Mex paste**, **onion**, **corn**, **crushed tomatoes**, **beans and their liquid**, **cornstarch mixture**, and **3 cups water** (**6 cups for 8**); stir until well combined. **TIP: If the chicken pieces are sticking together, make sure to separate them.**
- Cover and cook on high until chicken is tender and cooked through, 4 hours. Taste and season with **salt** and **pepper** if desired.



2 MAKE CORNSTARCH MIXTURE

- In a medium microwave-safe bowl, whisk together **cornstarch**, **tomato paste**, **stock concentrates**, and **¼ cup water** (**½ cup for 8 servings**). Microwave until thickened, 30-40 seconds.



4 FINISH & SERVE

- Once soup is ready to serve, roughly chop **cilantro** and lightly crush **tortilla chips** in bag.
- Serve **tortilla soup** family style, with cilantro, tortilla chips, **sour cream**, and **Mexican cheese blend** in separate bowls. Let everyone add their own toppings!

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