



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Scallions



1 | 2

Tomato



1 | 2

Lime



8.6 oz | 17.2 oz

Fully Cooked
Chicken Breasts



1 | 2

Tex-Mex Paste



2 | 4

Chicken Stock
Concentrates



3 TBSP | 6 TBSP

Sour Cream
Contains: Milk



1.5 oz | 3 oz

Blue Corn Tortilla
Chips
Contains: Sesame

SPICY TEX-MEX CHICKEN SOUP

with Crushed Tortilla Chips & Sour Cream



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 390



BUST OUT

- Paper towels
- Kosher salt
- Medium pot
- Black pepper
- Cooking oil
(1 tsp | 1 tsp)

DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking; the greens are mild and tender, perfect for a garnish.

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SPICY TEX-MEX CHICKEN SOUP

with Crushed Tortilla Chips & Sour Cream

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces. Quarter **lime**.
- Pat **chicken** dry with paper towels. Cut into 1-inch cubes.
- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **scallion whites, chicken, salt, and pepper**. Cook, stirring occasionally, until scallion whites are tender and chicken is warmed through, 2-4 minutes.
- Add **tomato, Tex-Mex paste, and stock concentrates**; stir to combine. Stir in **2½ cups water (4 cups for 4 servings)**; bring to a simmer, then reduce heat to medium low. Cook, stirring often, until flavors meld and soup has thickened slightly, 4-6 minutes. Taste and season with **salt and pepper**. Remove from heat and stir in **half the sour cream**.
- Divide **soup** between bowls. Dollop with **remaining sour cream** and sprinkle with **scallion greens**. Crush **tortilla chips** over top and serve with a **squeeze of lime juice**.