



CHEESY TACO TURKEY & BEAN SOUP

with Scallions

INGREDIENTS

4 PERSON | 8 PERSON

-  **2 Cloves | 4 Cloves**
Garlic
-  **4 | 8**
Scallions
-  **2 | 4**
Tomatoes
-  **20 oz | 40 oz**
Ground Turkey
-  **2 TBSP | 4 TBSP**
Southwest Spice Blend
-  **2 | 4**
Tomato Paste
-  **4 | 8**
Chicken Stock Concentrates
-  **4 TBSP | 8 TBSP**
Cream Cheese
Contains: Milk
-  **1 | 2**
Kidney Beans
-  **1 Cup | 2 Cups**
Mexican Cheese Blend
Contains: Milk
-  **2 tsp | 4 tsp**
Hot Sauce

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

BIG BATCH

This warming crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers!



**FAMILY
DINNER**

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

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 560



2X FLAVOR SAVOR

Refrigerate any leftover soup in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1½ tsp | 3 tsp)

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*Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Wash and dry produce.
- Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomatoes**.



3 FINISH SOUP

- Add **diced tomatoes, stock concentrates, cream cheese,** and **1½ tsp sugar (3 tsp for 8 servings)** to pot with **turkey mixture**; stir until well combined.
- Stir in **beans and their liquid** and **3 cups water (6 cups water for 8)**; bring to a simmer and cook until tomatoes are softened and turkey is cooked through, 2-3 minutes. Turn off heat.
- Stir in **half the Mexican cheese blend** and as much **hot sauce** as you like; taste and season with **salt** and **pepper**.



2 START SOUP

- Heat a **large drizzle of oil** in a large, heavy-bottomed pot over medium-high heat. Add **turkey*, Southwest Spice Blend, salt,** and **pepper**. Cook, breaking up meat into pieces, until turkey is lightly browned and mostly cooked through, 3-5 minutes (**it'll finish cooking in the next step**).
- Add **garlic, scallion whites,** and **tomato paste**; cook, stirring, until fragrant, 1 minute.



4 SERVE

- Divide **soup** between bowls; top with **scallion greens** and **remaining Mexican cheese blend**. Serve.