



# ONE-POT MEXICALI BLACK BEAN SOUP

with the Works

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



2 | 2  
Scallions



1 | 2  
Black Beans



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tomato Paste



1 | 2  
Tex-Mex Paste



2 | 4  
Veggie Stock Concentrates



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



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Smoky Red Pepper Crema  
Contains: Milk



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

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 810



10 oz | 20 oz  
Ground Beef\*\*

Calories: 990



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630





HELLO

## TEX-MEX PASTE

A savory, spicy, and slightly sweet flavor MVP

## COOL BEANS

PSA: Don't toss that bean liquid after draining! You'll use it in step 3 to give the soup extra thickness and body.

## BUST OUT

- Strainer
- Large pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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## 1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion** until you have  $\frac{3}{4}$  cup (**1½ cups for 4 servings**). Trim and thinly slice **scallions**, separating whites from greens. Drain **beans** over a small bowl, reserving **liquid**.



## 3 FINISH SOUP

- Stir **1½ cups water**, **stock concentrates**, **beans**, and **¼ cup reserved bean liquid** into pot. (For 4 servings, use **3 cups water** and **½ cup bean liquid**.) Bring to a boil and cook, stirring occasionally, until thickened, 5-8 minutes. **TIP: Prefer your broth a bit thicker? Simmer a little longer—or simmer a little less if you prefer a thinner broth! You're the chef, after all.**
- Taste and season with **salt** and **pepper**. Turn off heat.



## 2 START SOUP

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **onion** and **scallion whites**. Cook, stirring, until softened, 3-4 minutes.
- Add **Southwest Spice Blend**; stir until fragrant, 30 seconds.
- Stir in **tomato paste** and **Tex-Mex paste**; cook until slightly darkened in color, 1 minute.

- Open package of **chicken\*** and drain off any excess liquid.
- Once onion is softened, add chicken or **beef†**; cook, stirring frequently, until cooked through, 4-6 minutes. Cook through the rest of this step as instructed.



## 4 FINISH & SERVE

- Crush a **few tortilla chips**.
- Divide **soup** between bowls and top with **scallion greens**, **cheddar**, **smoky red pepper crema**, and as many crushed tortilla chips as you like. (**TIP: Start with a few crushed chips and add more as you go to keep them crunchy!**) Serve with whole tortilla chips on the side.

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

†Ground Beef is fully cooked when internal temperature reaches 160°.