

# **INGREDIENTS** 2 PERSON | 4 PERSON 2 2 1 2 Scallions Black Beans 1 TBSP | 2 TBSP 1 2 1 2 Tex-Mex Paste Southwest Spice Tomato Paste 1/2 Cup | 1 Cup 1.5 oz 3 oz Blue Corn

2 4 Veggie Stock Concentrates

2 TBSP 4 TBSP Smoky Red Pepper Crema Contains: Milk

1 2

Onion

Blend



Cheddar Cheese Contains: Milk **Contains: Sesame** 

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 packagerest assured it contains the correct amount.



G Calories: 810



10 oz | 20 oz 10 oz | **20 oz** S Chopped Chicken Ground Beef\*\* Breast

G Calories: 990

# **ONE-POT MEXICALI BLACK BEAN SOUP**

with the Works



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**

Large pot

- Strainer
- 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.

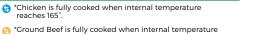
# **GET SOCIAL**

Share your **#HelloFreshPics** with us @HelloFresh

(646) 846-3663 | HelloFresh.com

reaches 165°

reaches 160°





- Wash and dry produce.
- Halve, peel, and finely dice **onion** until you have <sup>3</sup>/<sub>4</sub> 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 134 cups water, stock concentrates, beans, and 14 cup reserved bean liquid into pot. (For 4 servings, use 3 cups water and <sup>1</sup>/<sub>2</sub> 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 mediumhigh 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.
- G Open package of chicken\* and drain off any excess liquid. Once onion is softened, add chicken or **beef**<sup>\*</sup>: 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.