



# ONE-POT TUSCAN WHITE BEAN CHICKEN SOUP

with Crème Fraîche & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



2.5 oz | 5 oz  
Celery



10 oz | 20 oz  
Chopped Chicken Breast



1 TBSP | 1 TBSP  
Fry Seasoning



1 TBSP | 1 TBSP  
Tuscan Heat Spice



3 | 6  
Chicken Stock Concentrates



1 | 2  
Cannellini Beans



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



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HELLO

### CRÈME FRAÎCHE

A silky, buttery version of sour cream that's perfect for adding rich flavor and creamy texture to soups

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 560



## DIVIDE AND CONQUER

Why separate scallion whites from greens? The mild, oniony whites are better for cooking; the tender greens are better for topping.

## BUST OUT

- Paper towels
- Large pot
- 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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\*Chicken is fully cooked when internal temperature reaches 165°.



### 1 PREP

- **Wash and dry produce.**
- Thinly slice **scallions**, separating whites from greens. Halve **celery** lengthwise; thinly slice crosswise.



### 3 SIMMER SOUP

- To same pot, stir in **1 cup water (2 cups for 4 servings), beans and their liquid, and stock concentrates.** Bring to a boil, then cover and cook until veggies are tender, chicken is cooked through, and soup is thickened, 3-5 minutes. Remove from heat.



### 2 COOK CHICKEN & VEGGIES

- Pat **chicken\*** dry with paper towels and season all over with **half the Fry Seasoning (all for 4 servings), salt, and pepper.** Set aside.
- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **scallion whites, celery, half the Tuscan Heat Spice (all for 4),** and a **large pinch of salt and pepper**. Cook, stirring occasionally, until celery is slightly softened, 2-3 minutes.
- Add another **drizzle of oil** to pot; add **seasoned chicken** in a single layer. Cook, undisturbed, until lightly browned on one side, 2-3 minutes. **(The chicken will finish cooking in the next step.)**



### 4 FINISH & SERVE

- Stir **crème fraîche** into **soup**; season with **salt and pepper** to taste.
- Divide soup between bowls and sprinkle with **scallion greens.** Serve.

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