



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
OR GIVE US A CALL AT (646) 846-3663.



**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
Ground Beef**
Calories: 990



10 oz | 20 oz
Ground Turkey
Calories: 870



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.

HOW WAS YOUR MEAL?



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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 1¾ 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.
- Once onion is softened, add **beef*** or **turkey***; cook, breaking up meat into pieces, 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.

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

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