

INGREDIENTS

2 PERSON | 4 PERSON

Scallions

Roma Tomato

1.5 oz | 3 oz

Tomato Paste

Veggie Stock

Concentrates

1.5 oz | 3 oz

Blue Corn Tortilla Chips



1 | 2 Yellow Onion



13.4 oz | 26.8 oz Black Beans



1 TBSP | 2 TBSP Southwest Spice Blend



1 | 2 Tex-Mex Paste



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



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

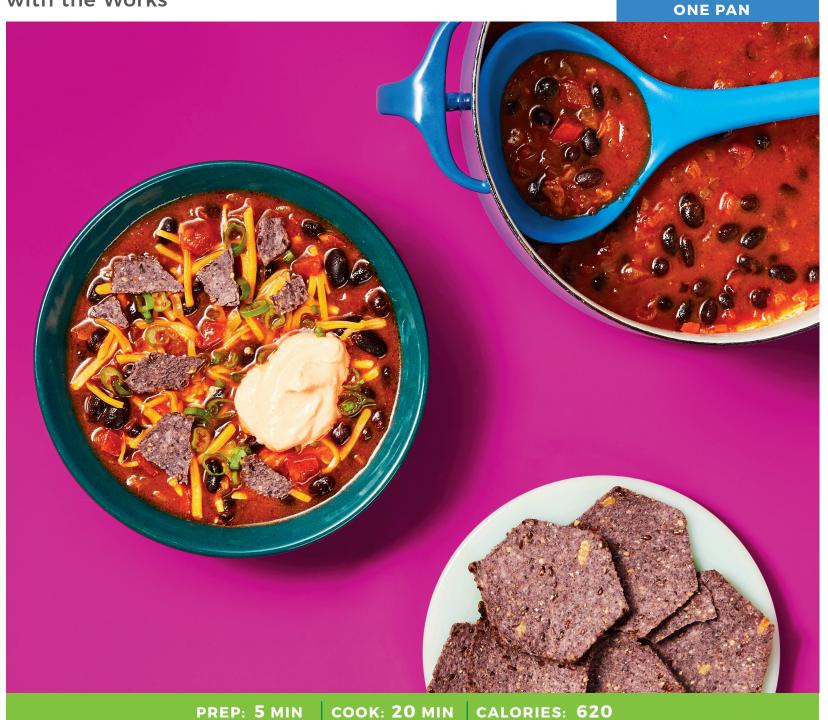
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THE WORKS

A bevy of toppers—scallion greens, shredded cheddar, smoky crema, and crushed tortilla chips—take this soup to the next level.

ONE-POT MEXICALI BLACK BEAN SOUP

with the Works



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COOL BEANS

PSA: Don't toss that liquid from your black beans when draining in step 1! You'll use it in step 3 to give the soup extra thickness and body.

BUST OUT

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

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1 PREP

- · Wash and dry all produce.
- Halve, peel, and finely dice onion until you have ¾ cup (1½ cups for 4 servings). Trim and thinly slice scallions, separating whites from greens. Dice tomato. Drain beans over a small bowl, reserving liquid.



- 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**; stir until fragrant, 30 seconds.
- Stir in diced tomato, tomato paste, and Tex-Mex paste until slightly darkened in color, 1 minute.



- Stir 134 cups water, stock concentrates, beans, and 14 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 vice versa, if you prefer a thinner broth! You're the chef, after all.
- Taste and season with salt and pepper. Turn off heat.



- 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.