



# ONE-POT MEXICALI BLACK BEAN SOUP

with the Works

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



13.4 oz | 26.8 oz  
Black Beans



1 TBSP | 2 TBSP  
Southwest Spice Blend



13.76 oz | 13.76 oz  
Crushed Tomatoes



1 | 2  
Tex-Mex Paste



2 | 4  
Mushroom Stock Concentrates



1.5 oz | 3 oz  
Blue Corn Tortilla Chips



½ Cup | 1 Cup  
White Cheddar Cheese  
Contains: Milk



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



## HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Chicken Breast Strips

Calories: 800



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 610



HELLO

### THE WORKS

A bevy of toppings—shredded white cheddar, smoky crema, and crunchy tortilla chips—take this soup to the next level.

### HERBY: FULLY LOADED

If you have any fresh parsley or cilantro hanging out in your refrigerator, chop it up and sprinkle it over your soup in step 4. This simple, flavorful trick is one of our favorite ways to use up leftover herbs.

### BUST OUT

- Strainer
- Small bowl
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Paper towels 🔄
- Cooking oil (1 tsp | 1 tsp) 🔄

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



### 1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion** until you have  $\frac{3}{4}$  cup (1½ cups for 4 servings). Drain **beans** over a small bowl, reserving **liquid**.
- 🔄 Pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.



### 3 FINISH SOUP

- Stir **stock concentrates**, **beans**, **half the crushed tomatoes**, **1 cup water**, and  $\frac{1}{4}$  cup reserved **bean liquid** into pot. (For 4 servings, use all the crushed tomatoes, 2 cups water, and  $\frac{1}{2}$  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**; cook, stirring, until softened, 3-4 minutes.
- Add **Southwest Spice**; cook, stirring, until fragrant, 30 seconds.
- Stir in **Tex-Mex paste**; cook until slightly darkened in color, 1 minute.
- 🔄 Heat a **drizzle of oil** in a large pot over medium-high heat. Add **chicken** in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Cook through this step as instructed, leaving chicken in pot.



### 4 FINISH & SERVE

- Crush a **few tortilla chips**.
- Divide **soup** between bowls and top with **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.

WK 12-23