



Creamy Chipotle Chicken Soup

with black beans and homemade tortilla chips

Quick Cook 20-25 mins • Spicy

18



Diced Chicken Breast



Tortilla



Black Beans



Chicken Stock



Scallion



Crème Fraîche



Chipotle Paste



Passata



Grated Cheese



Paprika

Pantry Items: Salt, Pepper, Water, Oil, Sugar, Butter



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Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, sieve

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Tortilla	8 units	16 units
Black Beans	1 pack	2 packs
Chicken Stock	2 sachets	4 sachets
Scallion	2 units	4 units
Creme Fraiche	65 g	110 g
Chipotle Paste	1 sachet	2 sachets
Passata	1 pack	2 packs
Grated Cheese	50 g	100 g
Paprika	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	611 g	100 g
Energy (kJ/kcal)	3828 kJ/ 915 kcal	626 kJ/ 150 kcal
Fat (g)	30.1 g	4.9 g
Sat. Fat (g)	17.2 g	2.8 g
Carbohydrate (g)	88.2 g	14.4 g
Sugars (g)	16.8 g	2.8 g
Protein (g)	56.1 g	9.2 g
Salt (g)	8.2 g	1.3 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Brown the Chicken

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Place a large pot over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **chicken** until golden brown, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Season with **salt** and **pepper**.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging used to keep it fresh.



Finish and Serve

- Share the chipotle **chicken** soup between bowls.
- Add the **creme fraiche** and swirl it into the soup.
- Scatter the **cheese** and remaining chopped **scallion** over the top to finish.
- Serve with **tortilla** chips alongside for dipping.

Enjoy!



Start the Soup

- Meanwhile, drain and rinse the **beans**. Pop **half** into a bowl and mash with a fork.
- Trim and thinly slice the **scallion**.
- Once the **chicken** is golden, add the **beans**, **paprika**, **stock powder**, **passata**, 1 tsp **sugar** and 150ml **water** (double both for 4p).
- Season with **salt** and **pepper**.
- Bring to the boil then lower the heat and simmer for 5-7 mins.



Bake the Tortillas

- Meanwhile, quarter the **tortillas** to create triangles.
- Spread out on a lined baking tray, drizzle with **oil** and season with **salt** and **pepper**.
- Bake in the oven until crispy and golden, 5-7 mins.
- When the soup is ready, remove the pot from the heat. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Stir through the **chipotle paste** and a knob of **butter**. Add a splash of **water** if you feel it's too thick. Stir through **half** the **scallion**.