

DINNERLY



Black Bean Soup with Cheddar Biscuits



20-30min



2 Servings

WHAT WE SEND

- 2 oz shredded cheddar-jack blend ⁷
- 15 oz can black beans
- 2 scallions
- 14½ oz can whole peeled tomatoes
- 1 lime
- 2 (2½ oz) biscuit mix ^{1,3,6,7}
- 2 (¼ oz) Tex-Mex spice blend

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- unsalted butter ⁷

TOOLS

- rimmed baking sheet
- medium pot with a lid

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 26g, Carbs 81g, Protein 25g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

In a medium bowl, combine all of the biscuit mix, all but 2 tablespoons of the cheese, and ¼ cup cold tap water__. Use a spatula to mix until just combined (don't over mix).



2. Bake biscuits

On a parchment-lined rimmed baking sheet, drop **dough** in 2 (3-inch wide, 1½-inch tall) rounds. Brush tops with **1 tablespoon melted butter**. Bake on center oven rack until puffed up and golden-brown, 15–17 minutes.



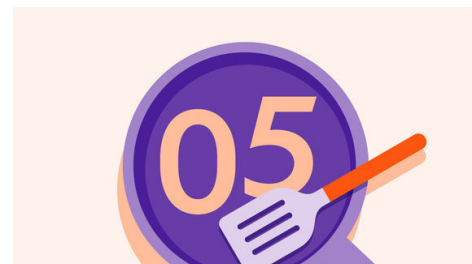
3. Prep veggies

While biscuits bake, thinly slice scallions, keeping white and light green parts separate. Finely chop 2 large cloves of garlic. Zest lime and juice 1 teaspoon. Cut remaining lime into wedges.



4. Sauté aromatics

Melt 2 tablespoons butter in a large saucepan over medium. Add scallion whites and light greens and garlic. Cook, stirring, until softened, 2-3 minutes. Add tex-mex seasoning and cook until fragrant, about 30 seconds more. Add tomatoes, beans and their liquid to the pot. Bring to a boil over high. Reduce heat to medium-low and simmer until slightly thickened, 5-7 minutes.



5. Finish & serve

While cooking, break up tomatoes with the back of a spoon. Remove from heat and stir in lime zest and juice.

Using an immersion blender, pulse soup a few times to blend about half of the beans and tomatoes. If soup is too thick, add ¼ - ½ cup water. Season to taste with salt and pepper.

Ladle soup into bowls and top with remaining cheese and scallion greens. Serve with cheddar biscuits.



6.