

MARLEY SPOON



Tex-Mex Chicken Soup with Cilantro & Radish:

Let's Cut the Prep!



under 20min



2 Servings

Nothing brings comfort like a warm bowl of homemade soup on a chilly day, but who has time for all that prep work? We cut the prep for this quick and easy spin on a homey classic that requires very little chopping. Pre-cooked shredded chicken gets seasoned with chorizo chili spice blend for the ultimate Tex-Mex flavor, combined with fresh radishes and cilantro for a refreshing spoonful.

What we send

- 4 oz pkt green enchilada sauce ²
- 2 pkt turkey broth concentrate
- 1 can pinto beans
- ½ lb shredded chicken
- ¼ oz chorizo chili spice blend
- 5 oz corn
- 2 oz red radishes
- ½ oz fresh cilantro
- 1 lime
- 2 pkts sour cream ¹

What you need

- kosher salt & ground pepper

Tools

- medium Dutch oven or pot

Allergens

Milk (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 400kcal, Fat 9g, Carbs 46g, Protein 35g



1. Build broth

In a medium Dutch oven or pot, combine **enchilada sauce, all of the turkey broth concentrate, beans and their liquid**, and **1½ cups water**. Cover and bring to a boil over high heat. Season to taste with **salt** and **pepper**.



2. Season chicken

Meanwhile, in a medium bowl, use your fingers to break **chicken** into bite-sized pieces. Season with **1 teaspoon chorizo chili spice blend**.



3. Add chicken, corn & beans

Add **seasoned chicken** and **corn** to pot with **broth**. Simmer over low heat until chicken is warm and corn is tender, about 3 minutes. Season to taste with **salt** and **pepper**.



4. Slice radishes

Scrub **radishes**, trim ends, and thinly slice.



5. Chop cilantro & cut limes

Coarsely chop **cilantro leaves and stems**. Cut **limes** into wedges.



6. Serve

Ladle **soup** into bowls. Garnish with **cilantro, sour cream, and radishes**. Squeeze some of **lime** into each bowl, then pass **remaining lime wedges** at the table. Enjoy!