



Tex-Mex Chicken Soup

with Cilantro & Radish



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. 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 green enchilada sauce^{1,6}
- 2 pkts turkey broth concentrate
- 15 oz can pinto beans
- 10 oz pkg chicken breast strips
- ¼ oz chorizo chili spice blend
- 5 oz corn
- 1 radish
- ½ oz fresh cilantro
- 1 lime
- 2 (1 oz) sour cream⁷

What you need

- kosher salt & ground pepper

Tools

- medium Dutch oven or pot

Allergens

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

Nutrition per serving

Calories 440kcal, Fat 10g, Carbs 45g, Protein 43g



1. Cook beans & 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, pat **chicken** dry. Cut chicken in ½-inch pieces. Season with **1 teaspoon chorizo chili spice blend**.



3. Add chicken & corn

Add **seasoned chicken** and **corn** to pot with **broth**. Cover and bring to a boil, then reduce heat to medium and simmer, covered, until soup is flavorful and chicken is cooked through, about 10 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!