

# DINNERLY



## Creamy Taco Soup with Ground Beef

Cheddar Cheese & Scallions



20-30min



2 Servings

First there were tacos, then there was taco salad, and now there is taco soup. And it's the perfect dish to cozy up with on the couch after a long day. A creamy tomato and taco-seasoned broth with ground beef, poblano peppers, and lots of cheese. What's not to love? We've got you covered!

### WHAT WE SEND

- 1 poblano pepper
- 2 scallions
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 14½ oz whole peeled tomatoes
- 2 (1 oz) cream cheese <sup>7</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

### TOOLS

- medium Dutch oven or pot

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 610kcal, Fat 37g, Carbs 20g, Protein 39g



#### 1. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Finely chop 1 **teaspoon garlic**.



#### 2. Cook beef & peppers

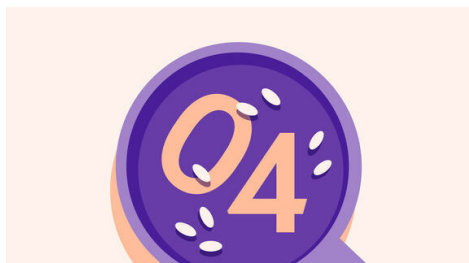
Heat 2 **teaspoons oil** in a medium Dutch oven or pot over medium-high. Add **beef** and a **pinch of salt**; cook, breaking up into large pieces, until browned, 3–5 minutes. Add **peppers**; cook, stirring, until peppers are softened and beef is cooked through, about 5 minutes.



#### 3. Cook soup

Add **chopped garlic, scallion whites and light greens, and taco seasoning**; cook, stirring, until fragrant, 1–2 minutes. Add **tomatoes, ¼ teaspoon salt, and 1 cup water**; bring to a simmer, breaking up tomatoes with a spoon. Stir in **all of the cream cheese** until combined.

Reduce heat to medium-low and simmer until slightly thickened, 7–10 minutes.



#### 4. Finish & serve

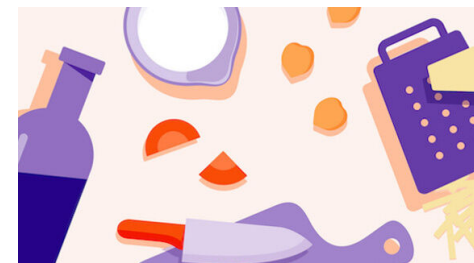
Stir **half of the shredded cheese** into **soup**; season to taste with **salt and pepper**.

Serve **creamy taco soup** with **remaining cheese and scallion dark greens** sprinkled over top. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!