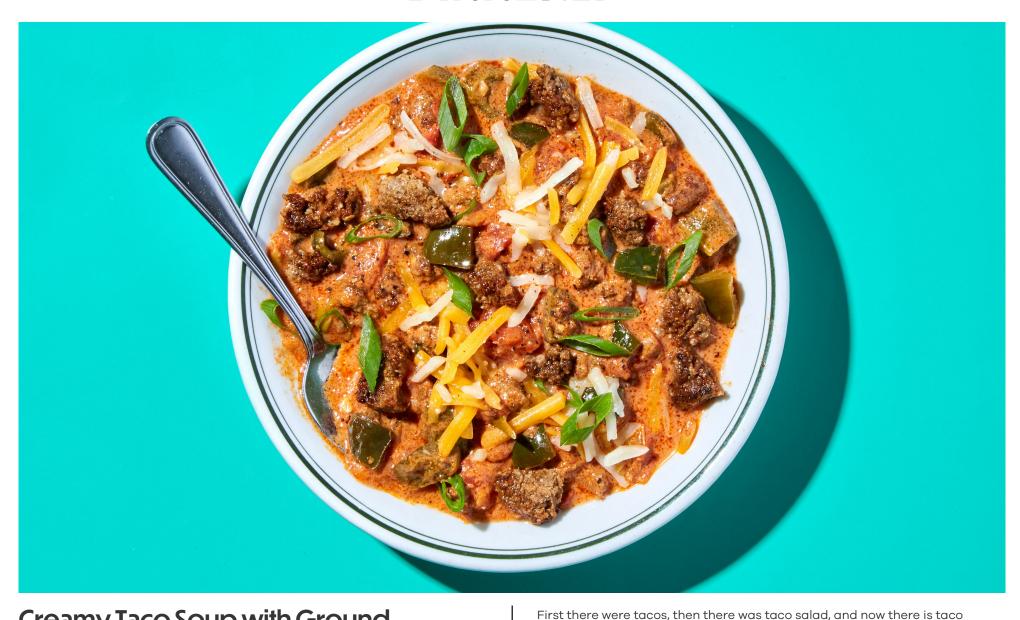
# **DINNERLY**



# Creamy Taco Soup with Ground Chicken

**Cheddar Cheese & Scallions** 



20-30min 2 Servings



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 chicken, 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 ground chicken
- · ¼ oz taco seasoning
- 14½ oz whole peeled tomatoes
- · 2 (1 oz) cream cheese 7
- 2 oz shredded cheddarjack 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 460kcal, Fat 25g, Carbs 16g, Protein 43g



# 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. CHICKEN VARIATION

Heat 2 teaspoons oil in a medium Dutch oven or pot over medium-high. Add chicken 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 chicken 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!