

MARLEY SPOON



Pulled Pork Tortilla Soup

with Corn, Cheddar & Cilantro



30-40min



2 Servings

This tortilla pork soup is everything you want for dinner. It's intensely flavorful and substantial, but it won't weigh you down. Fresh cilantro, sweet corn, and lime juice brighten up the savory broth and beautifully balance the slight kick from our chorizo spice blend. Crisp tortilla strips scattered on top bring a delightful crunch to every spoonful.

What we send

- 1 red onion
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) corn tortillas
- ½ lb pkg ready to heat pulled pork
- ¼ oz chorizo chili spice blend
- 4 oz red enchilada sauce
- 1 pkt turkey broth concentrate
- 5 oz corn
- 2 oz shredded cheddar-jack blend ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium pot
- medium skillet

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 56g, Carbs 51g, Protein 22g



1. Prep ingredients

Halve and thinly slice **all of the onion**. Pick **cilantro leaves** from stems; finely slice stems, keeping leaves whole.

Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges.

Finely chop **1 tortilla** (save 2 tortillas for step 5). Use your fingers or two forks to break up **pork** into bite-sized pieces.



4. Simmer soup

To same pot, add **enchilada sauce**, **3½ cups water**, **turkey broth concentrate**, **chopped tortillas**, and **1 teaspoon salt**. Cover and bring to a boil, then reduce heat to medium and simmer, covered, until soup is flavorful, about 10 minutes.



2. Cook onions

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions**; cook over medium-high, stirring frequently, until onions are lightly browned and softened, 3-4 minutes. Season with **salt** and **pepper**.



5. Fry tortilla strips

Cut **2 tortillas** into ¼-inch strips (save rest for own use). Heat **¼-inch oil** in a medium skillet over medium-high until shimmering. Carefully, add tortilla strips and fry, stirring occasionally, until golden-brown and crisp, 3-5 minutes (watch closely). Use a slotted spoon to transfer to a paper towel-lined plate, then sprinkle tortilla strips with **salt**.



3. Add aromatics

Add **cilantro stems** and **1-2 teaspoons of the chorizo chili spice** (depending on heat preference), and cook, stirring, about 1 minute.



6. Finish & serve

Add **corn** and **pork** to **soup** and simmer until warm, 2-3 minutes. Off the heat, add **lime juice**. Season to taste with **salt** and **pepper**. Garnish soup with **crispy tortilla strips**, **cheese**, and **cilantro leaves** on top. Serve **any remaining lime wedges** alongside for squeezing. Enjoy!