

DINNERLY



Creamy Chicken Taco Soup with Poblano & Shredded Cheese



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 chicken, poblano peppers, and lots of cheese. What's not to love? We've got you covered!

WHAT WE SEND

- 1 poblano pepper
- 10 oz pkg ground chicken
- ¼ oz taco seasoning
- 14½ oz can whole peeled tomatoes
- 2 (1 oz) cream cheese ¹
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- medium Dutch oven or pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 450kcal, Fat 25g, Carbs 15g, Protein 43g



1. Cook chicken & peppers

Halve **pepper**; discard stem and seeds. Cut into ½-inch pieces. Finely chop **1 teaspoon garlic**.

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 softened and chicken is cooked through, about 5 minutes.



2. Cook soup

Add **chopped garlic** 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.



3. Finish & serve

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

Serve **creamy taco soup** with **remaining cheese** sprinkled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!