



Tex-Mex Chicken Soup with Cilantro & Radish:

Let's Cut the Prep!



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. Pre-cooked shredded 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 pkt green enchilada sauce ^{1,6}
- 2 pkt turkey broth concentrate
- 1 can pinto beans
- ½ lb shredded chicken
- ¼ oz chorizo chili spice blend
- 5 oz corn
- 2 oz red radishes
- ½ oz fresh cilantro
- 1 lime
- 2 pkts sour cream ⁷

What you need

- kosher salt & ground pepper

Tools

- medium Dutch oven or pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 400kcal, Fat 9g, Carbs 46g, Proteins 35g



1. Build 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, in a medium bowl, use your fingers to break **chicken** into bite-sized pieces. Season with **1 teaspoon chorizo chili spice blend**.



3. Add chicken, corn & beans

Add **seasoned chicken** and **corn** to pot with **broth**. Simmer over low heat until chicken is warm and corn is tender, about 3 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!