

Tex-Mex Chicken Soup with Cilantro & Radish:

Let's Cut the Prep!



under 20min



2 Servings

What we send

- ½ lb shredded chicken
- 5 oz corn
- 1 pkt turkey broth concentrate
- 4 oz green enchilada sauce ²
- 2 pkts sour cream ¹
- 1 can pinto beans
- 1 lime
- 2 oz red radish
- chorizo chili spice blend (use
- ½ oz fresh cilantro

What you need

- kosher salt & ground pepper

Tools

- medium Dutch oven or pot with lid

Allergens

Milk (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Build broth

In a medium pot, combine enchilada sauce, turkey broth packet, beans and their liquid, and 1²/₃ cups of water. Cover and bring to a boil over high. Season broth with salt and pepper.

2. Season chicken

Meanwhile, a medium bowl, break chicken into bite-sized pieces. Sprinkle with 1 teaspoon of the chorizo chili spice.

3. Add chicken, corn & beans

Transfer seasoned chicken and corn to the pot. Cook 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.

6. Serve

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com or [#marleyspoon](https://www.instagram.com/marleyspoon)

Ladle soup into bowls. Garnish with