

DINNERLY



Tex-Mex Black Bean Soup with Homemade Cheddar Biscuits

 30-40min  2 Servings

Watch the romance unfold when a Southern speciality and a Tex-Mex comfort dish cross paths and are inexplicably drawn to each other. Who are we to keep them apart? We've got you covered!

WHAT WE SEND

- 2 (2½ oz) biscuit mix ^{1,3,6,7}
- 2 oz shredded cheddar-jack blend ⁷
- 2 scallions
- 1 lime
- 2 (¼ oz) Tex-Mex spice blend
- 14½ oz can whole peeled tomatoes
- 15 oz can black beans

WHAT YOU NEED

- unsalted butter ⁷
- garlic
- kosher salt & ground pepper

TOOLS

- parchment paper
- rimmed baking sheet
- microplane or grater
- medium pot
- immersion blender

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 900kcal, Fat 45g, Carbs 98g, Protein 29g



1. Prep ingredients

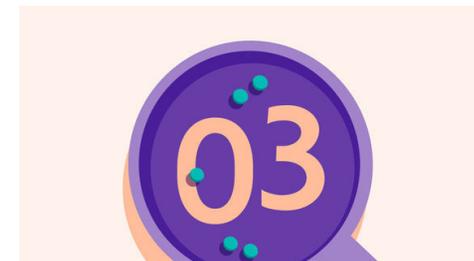
Preheat oven to 425°F with a rack in the center.

In a medium bowl, combine **all of the biscuit mix, all but 2 tablespoons of the cheese, and ¼ cup cold tap water**. Use a spatula to mix until just combined (don't over mix).



2. Bake biscuits

On a parchment-lined rimmed baking sheet, drop **dough** in 2 (3-inch wide, 1½-inch tall) rounds. Brush tops with **1 tablespoon melted butter**. Bake on center oven rack until puffed up and golden-brown, 15–17 minutes.



3. Prep veggies

While **biscuits** bake, thinly slice **scallions**, keeping white and light green parts separate from dark greens. Finely chop **2 large cloves garlic**.

Zest **lime** and squeeze **1 teaspoon lime juice**; cut remainder of lime into wedges.



4. Sauté aromatics

Melt **2 tablespoons butter** in a medium pot over medium. Add **garlic** and **scallion whites and light greens**. Cook, stirring, until softened, 2–3 minutes. Add **Tex-Mex spice blend** and cook until fragrant, about 30 seconds more.

Add **tomatoes** and **beans and their liquid** to pot; bring to a boil over high. Reduce heat to medium-low and simmer until slightly thickened, 5–7 minutes.



5. Finish soup

While cooking, break up **tomatoes** with the back of a spoon. Remove from heat and stir in **lime zest and juice**.

Using an immersion blender, pulse **soup** a few times to blend about **half of the beans and tomatoes**. If soup is too thick, add **¼–½ cup water**. Season soup to taste with **salt** and **pepper**. Alternatively, mash beans against side of the pot using the back of a spoon.



6. Serve

Ladle **soup** into bowls and top with **remaining cheese** and **scallion dark greens**. Serve with **cheddar biscuits** alongside. Enjoy!