

DINNERLY

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Smoky Black Bean Soup with Crispy Tortilla Strips



30-40 minutes



2 Servings

Simmer smoky chipotle chilli with canned tomatoes, stock, black beans and corn, toss in a few crispy tortilla strips and enjoy an instant Mexican fiesta.

WHAT WE SEND

- flour wraps ^{1,6,7}
- mexican seasoning
- chipotle in adobo sauce ⁶
- vegetable stock cube
- crushed tomatoes
- black beans
- corn kernels

WHAT YOU NEED

- boiling water
- olive oil
- olive oil spray
- sea salt and pepper

TOOLS

- baking paper
- large saucepan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 510kcal, Fat 16.8g, Carbs 66.8g, Proteins 18.8g



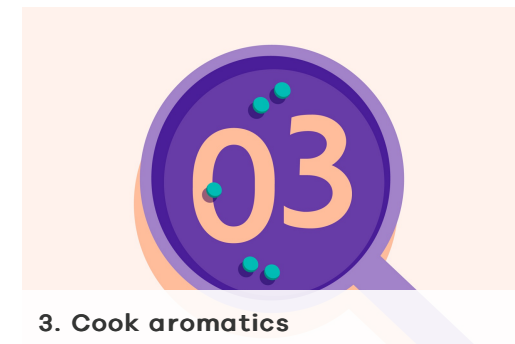
1. Make tortilla strips

Preheat oven to 200C. Line an oven tray with baking paper. Cut **2 wraps** in half (reserve remainder for another use), then cut crosswise into 1.5cm-wide strips. Spray with **olive oil spray** (or drizzle with olive oil), season with **salt** and gently toss to coat. Lay strips flat in a single layer on tray and bake for 6-8 mins until lightly golden and crisp.



2. Make stock

Meanwhile, crumble the **stock cubes** into a heatproof jug. Add **750ml (3 cups) boiling water** and stir to combine. Drain and rinse the **corn** and **black beans**.



3. Cook aromatics

Finely chop or crush **1 garlic clove**. Heat **1 tbs olive oil** in a large saucepan over medium heat. Cook the garlic and **Mexican seasoning**, stirring, for 1 min or until fragrant.



4. Add stock and simmer

Add the **stock, tomatoes, corn, black beans** and **chipotle sauce** and simmer for 10-12 mins for the flavours to develop. Season with **salt** and **pepper**.



5. Serve up

Divide the **soup** among bowls and serve with the **tortilla strips**.



6. Kitchen hack

Ramp up the Mexican flavour with a little grated cheddar and chopped coriander scattered over to serve.