

DINNERLY

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Smoky Black Bean Soup with Crispy Tortilla Strips



30-40 minutes



4 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

- chipotle in adobo sauce ⁶
- Mexican seasoning
- flour wraps ^{1,6,7}
- 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 490kcal, Fat 14.3g, Carbs 66.8g, Proteins 18.8g



1. Make tortilla strips

Preheat the oven to 200C. Line 2 oven trays with baking paper. Cut the **wraps** in half, 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 the 2 trays and bake for 6-8 mins until lightly golden and crisp.



2. Make stock

Meanwhile, crumble the **stock cubes** into a large heatproof jug or bowl. Add **1.25L (5 cups) boiling water** and stir to combine. Drain and rinse the **corn** and **black beans**.



3. Cook aromatics

Finely chop or crush **2 garlic cloves**. Heat **2 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia
from imported
ingredients**