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# **Smoky Black Bean Tortilla Soup**

with Corn





30-40min 4 Portions

Inspired by our upcoming California Dreaming competition to win a trip to Sonoma County, we bring you this Cali-Mexican vegetarian soup. Smoky paprika and smoked cheddar gives this dish its irresistible wood-fire appeal, while fresh jalapeño and ground chilli add just enough heat without burn.

#### What we send

- smoky chilli spice mix (cumin, coriander, smoked paprika, chilli)
- cheddar cheese 7
- corn kernels
- 3 garlic cloves, coriander and 1 ialapeno
- 1 lime and 1 red onion
- flour tortillas 1
- vegetable stock
- diced tomatoes
- black beans

## What you'll require

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

#### Utensils

- baking paper
- · large saucepan
- oven tray
- sieve

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

#### **Allergens**

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

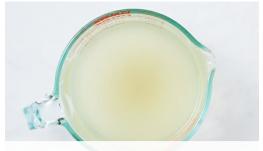
#### **Nutrition per serving**

Energy 620.0kcal, Fat 23.5g, Proteins 25.2g, Carbs 70.3g



## 1. Prepare tortilla strips

Preheat the oven to 180C. Line 2 oven trays with baking paper. Cut 6 tortillas in half, then cut into 1.5cm strips (keep the remainder for another use). Place on the lined trays, spray with olive oil spray, season with **salt**, then toss until evenly coated. Lay strips flat in a single layer. Bake for 8-10 mins or until crisp, swapping trays around halfway.



#### 2. Make stock

Meanwhile, crumble the **stock cubes** into a jug. Add the **boiling water** (see staples list) and stir to combine. Drain **black beans** in a sieve and set aside.



## 3. Prepare aromatics

Finely chop or crush the garlic. Finely chop the **ialapeño**, removing the seeds if less heat is desired. Finely grate the onion.



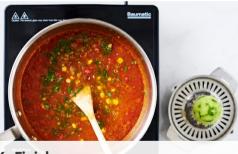
#### 4. Start soup

Heat the oil in a large saucepan over medium-high heat. Add the garlic, jalapeño and onion. Cook, stirring, for 2-3 mins until softened. Add the spice mix and cook, stirring, for 1 min or until fragrant. Add the stock, tomatoes, black beans and sugar. Simmer for a further 10-12 mins to allow the flavours to infuse.



5. Prepare ingredients

Meanwhile, finely grate the lime rind and juice the lime. Finely chop the coriander, including the stems, reserving some leaves to serve. Finely grate the cheddar.



6. Finish soup

Stir the corn, lime zest and lime juice into the soup. Season with salt and pepper. Stir in the **chopped coriander** and cook, stirring, for 2 mins or until warmed through. Remove pan from heat. Divide soup among bowls. Scatter over the **cheddar** and coriander leaves. Serve with the tortilla strips.

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Packed in Australia from imported ingredients