



In your box

- 1 Lime
- 1 oz. Tortilla Strips
- 2 oz. Guacamole
- 18 oz. Sweet Potato
- 🔪 1 Poblano Pepper
- 1 Shallot
- 🔪 1 Tbsp. Taco Seasoning
- 1 oz. Sour Cream
- 5 oz. Corn Kernels
- 4 tsp. Mirepoix Broth Concentrate

Customize It Options

- 12 oz. Impossible Burger
- 8 oz. Italian Pork Sausage Links
- 12 oz. Ground Turkey
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Medium Pot

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Roasted Sweet Potato Tortilla Soup

with avocado crema

NUTRITION per serving—Calories: 571, Carbohydrates: 87g, Sugar: 19g, Fiber: 13g, Protein: 8g, Sodium: 1493mg, Fat: 25g, Saturated Fat: 5g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- Meat lovers! If using protein, cook in a large non-stick pan with 2 tsp. **olive oil** over medium heat. If using **Impossible burger**, crumble into bite-sized pieces. Stir often, breaking up burger, until warmed through, 6-8 minutes. If using **diced chicken breasts**, pat dry and season all over with a pinch of salt and pepper. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **ground turkey**, break up meat until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes. If using **Italian sausage**, break up meat until no pink remains and sausage reaches minimum internal temperature, 4-6 minutes. Add to soup with sweet potatoes in Step 4.



1. Roast the Sweet Potato

- Peel **sweet potato** and cut into ½" dice.
- Place sweet potato on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potato.
- Spread into a single layer. Roast in hot oven until tender, 14-16 minutes.
- While sweet potato roasts, prepare ingredients.



2. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice other half.
- Peel and mince **shallot**.
- Stem **poblano pepper**, seed, and cut into ½" dice. Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.



3. Start the Soup

- Place a medium pot over medium heat and add 2 tsp. **olive oil**.
- Add **shallot** and **poblano pepper** to hot pot and stir occasionally until softened, 3-4 minutes.
- Stir in **seasoning blend** and **corn** until aromatic, 30-45 seconds.



4. Finish the Soup

- Add 1¾ cups **water**, **mirepoix base**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pot. Bring to a simmer.
- Once simmering, stir occasionally until **vegetables** are tender, 3-4 minutes.
- Stir in **roasted sweet potato**.
- Remove from burner.



5. Make Avocado Crema and Finish Dish

- In a mixing bowl, combine **sour cream**, **guacamole**, and 1 tsp. **lime juice**.
- Plate dish as pictured on front of card, topping **soup** with **tortilla strips** and avocado crema. Squeeze **lime wedges** over to taste. Bon appétit!