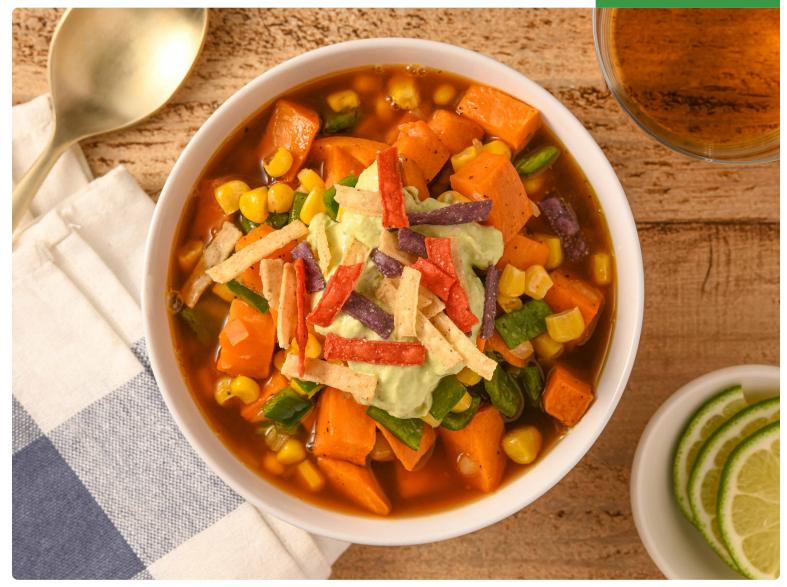


Roasted Sweet Potato Tortilla Soup

WITH AVOCADO CREMA

Meal Kit



Prep & Cook Time	Cook Within
30-40 MIN	6 DAYS
Difficulty Level	Spice Level

You Will Need

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

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26096

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Ingredients

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

- All cook times are approximate based on testing.
- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



1. Roast the Sweet Potato

- Peel sweet potato and cut into 1/2" dice.
- Place sweet potato on prepared baking sheet and toss with 2 tsp. **olive oil**, 1/4 tsp. **salt**, and a pinch of **pepper**. Massage oil, salt, and pepper into sweet potato.
- Spread into a single layer. Roast in hot oven until tender, 18-20 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 1/2" 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 2 cups water, mirepoix base, 1/4 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.
- While soup simmers, make avocado crema.



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!