



# Roasted Sweet Potato Tortilla Soup

WITH AVOCADO CREMA

Meal Kit



**Prep & Cook Time**  
30-40 MIN

**Cook Within**  
6 DAYS

**Difficulty Level**  
INTERMEDIATE

**Spice Level**  
SPICY

**You Will Need**  
Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl, Medium Pot

**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

**Minimum Internal Protein Temperature**

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](http://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.

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 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, 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 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 2 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.
- 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!