



In your box

- 1 Poblano Pepper
- 1 Lime
- 2 oz. Sour Cream
- 1 Shallot
- 1 Ear of Corn
- 1 oz. Tortilla Strips
- 2 oz. Guacamole
- 1 Tbsp. Taco Seasoning
- 4 tsp. Mirepoix Base
- 18 oz. Sweet Potato

Customize It Options

- 12 oz. Ground Turkey
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

You will need

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



Roasted Sweet Potato Tortilla Soup

with avocado crema

NUTRITION per serving—Calories: 584, Carbohydrates: 78g, Fat: 26g, Protein: 8g, Sodium: 1476mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- 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, add before shallot and poblano. If using **chicken breasts**, pat chicken dry and, on a separate cutting board, cut into 1" dice. Season with 1/4 tsp. **salt**. Add to hot pot and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **ground turkey**, add to hot pot and stir occasionally until no pink remains on turkey, 5-7 minutes. Season with 1/4 tsp. **salt**.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Roast the Sweet Potato

- Peel **sweet potato** and cut into 1/2" dice.
- Place on prepared baking sheet and toss with 1 Tbsp. **olive oil**, 1/4 tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer. Roast in hot oven until tender, 14-16 minutes.
- While potatoes roast, prepare ingredients.



2

Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice other half.
- Peel and mince **shallot**.
- Peel husk off **corn** and carefully remove kernels from cob.
- 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 cook until softened, 3-4 minutes.
- Stir in **seasoning blend** and **corn** until aromatic, 30 seconds.



4

Finish the Soup

- Add 1 3/4 cups **water**, **mirepoix base**, 1/4 tsp. **salt**, and a pinch of **pepper** to pot. Bring to a simmer. Once simmering, stir occasionally until **vegetables** are tender, 3-4 minutes.
- Stir in **roasted sweet potatoes**.
- 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!