

Pinto Bean & Winter Squash Soup

with Aged Cheddar Cheese & Crispy Tortilla Strips

This hearty soup is chock full of our Southwestern flavors. Pinto beans, seasonal veggies (like butternut squash and Lacinato kale) and delicious warming spices meld perfectly in a flavorful, tomato-based broth. We're also piling on the toppings, including crispy tortilla strips, aged cheddar cheese, creamy avocado and sour cream. All together, it's a comforting, wholesome way to brighten up a winter night.



Ingredients

- 6 Corn Tortillas
- 1½ Cups Pinto Beans
- 4 Ounces Aged Cheddar Cheese
- 1 Butternut Squash
- 1 Avocado
- 1 Lime
- 1 Yellow Onion
- 1 Bunch Lacinato Kale

Knick Knacks

- 2 Tablespoons Tomato Paste
- ½ Cup Sour Cream
- ¼ Cup Winter Soup Spice Blend
(Cornstarch, Ground Cumin, Smoked Sweet Paprika, Garlic Powder & Whole Mexican Oregano)

Makes 4 Servings

About 555 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Stack the tortillas; cut in half, then into ½-inch-wide strips. Cut off and discard both ends of the squash; peel the squash. Separate the neck and bulb of the squash; halve the bulb lengthwise, then scoop out and discard the pulp and seeds. Medium dice the squash. Peel and small dice the onion. Drain and rinse the beans. Remove and discard the kale stems; roughly chop the leaves. Quarter the lime. Pit, peel and medium dice the avocado; toss with **the juice of 2 lime wedges** to prevent browning. Grate the cheese.

2



Toast the tortilla strips:

Place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer. Toast in the oven, stirring halfway through, 10 to 12 minutes, or until golden brown and crispy. Remove from the oven and transfer to a paper towel-lined plate; immediately season with salt.

3



Start the soup:

While the tortilla strips toast, in a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and slightly tender. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.

4



Add the tomato paste & spices:

Add the **tomato paste** to the pot; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until dark red. Add the **spice blend** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

5



Finish the soup:

Add the **beans, kale** and **5 cups of water** to the pot; heat to boiling on high. Once boiling, reduce the heat to medium-high and simmer, stirring occasionally, 6 to 8 minutes, or until the liquid is thickened and slightly reduced in volume. Turn off the heat. Stir in **the juice of the remaining lime wedges**; season with salt and pepper to taste.

6



Serve your dish:

Divide the **finished soup** between 4 bowls. Top with the **toasted tortilla strips, cheese, avocado** and **sour cream**. Enjoy!