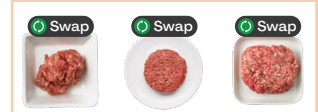




# Chorizo and Black Bean Chili

## with Cheddar Cheese and Sour Cream

20 Minutes



Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Ground Turkey 250 g | 500 g    Beyond Meat® 2 | 4    Ground Beef 250 g | 500 g



- 
Chorizo Sausage, uncased  
250 g | 500 g
- 
Black Beans  
1 | 2
- 
Crushed Tomatoes with Garlic and Onion  
1 | 2
- 
Sweet Bell Pepper  
1 | 2
- 
Enchilada Spice Blend  
1 tbsp | 2 tbsp
- 
Cheddar Cheese, shredded  
½ cup | 1 cup
- 
Sour Cream  
1 | 2
- 
Tomato Sauce Base  
2 tbsp | 4 tbsp
- 
Tortilla Chips  
85 g | 170 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Pantry items | Pepper, salt, oil, sugar

Cooking utensils | Baking sheet, large pot, measuring spoons, parchment paper

1



## Prep

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Core, then cut **pepper** into ½-inch pieces.

2



## Cook chorizo

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

Swap | **Ground Beef**

- Heat a large pot over medium heat.
- When the pot is hot, add **1 tbsp** (2 tbsp) **oil**, then **chorizo**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain excess fat. Season with **salt** and **pepper**.

4



## Cook chili

- Add **crushed tomatoes**, **black beans** with **canning liquid** and ½ **tsp** (1 tsp) **sugar** to the pot.
- Bring to a boil, then reduce heat to medium-low.
- Cook, stirring occasionally, until **peppers** are tender and **chili** is slightly reduced, 5-6 min.
- Season with **salt** and **pepper**.

5



## Prep garnishes

- Meanwhile, line a baking sheet with parchment paper. (**NOTE:** Prepare 2 baking sheets for 4 ppl.)
- Gently crush **tortilla chips** in the bag until pieces are about 1-inch in size.
- Add **tortilla chips**, **remaining Enchilada Spice Blend** and **1 tbsp oil** to the prepared baking sheet, then toss to coat. (**NOTE:** For 4 ppl, divide chips between sheets and use 1 tbsp oil per sheet.)
- Bake in the **middle** of the oven until fragrant, 3-4 min. (**NOTE:** For 4 ppl, bake in the top and middle of the oven.) (**TIP:** Keep an eye on chips so they don't burn!)

3



## Cook aromatics

- Add **half the Enchilada Spice Blend**, **tomato sauce base** and **peppers** to the pot with **chorizo**.
- Cook, stirring often, until fragrant, 1-2 min.

6



## Finish and serve

- Season **chili** with **salt** and **pepper**, to taste.
- Divide **chili** between bowls.
- Sprinkle **tortilla chips** and **cheese** over top.
- Finish with a dollop of **sour cream**.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

2 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **chorizo**\*\*

2 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\* Disregard instructions to drain excess fat.

2 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.