



# Zesty One-Pot Chili

## with Cheesy Tortilla Chips

15 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)

<b>↻</b> Swap	<b>↻</b> Swap
Ground Turkey 250 g   500 g	Beyond Meat® 2   4



Ground Beef 250 g   500 g	Mexican Seasoning 1 tbsp   2 tbsp
Black Beans 1   2	Zesty Garlic Blend 1 tbsp   2 tbsp
Yellow Onion, chopped 56 g   113 g	Tortilla Chips 85 g   170 g
Cheddar Cheese, shredded ¼ cup   ½ cup	Sour Cream 1   2
Green Bell Pepper 1   2	Crushed Tomatoes 200 ml   400 ml
Tomato Sauce Base 2 tbsp   4 tbsp	

**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.

**Ingredient quantities** 56 g | 113 g  
2 person | 4 person

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large pot, parchment paper

1



## Prep

- Before starting, preheat the broiler to low.
- Wash and dry all produce.

- Core, then cut **pepper** into ¼-inch pieces.
- Add **tortillas** to a parchment-lined baking sheet. Sprinkle **cheese** over top. Set aside.

4



## Finish and Serve

- Meanwhile, place baking sheet with **tortilla chips** in the **middle** of the oven. Broil until **cheese** has melted and **chips** are golden brown, 2-3 min. (**TIP:** Keep an eye on the chips so they don't burn!)
- Divide **chili** between bowls. Dollop with **sour cream**.
- Serve **cheesy chips** on the side for dipping.

2



## Start chili

Swap | [Ground Turkey](#)

Swap | [Beyond Meat®](#)

- Heat a large pot over medium-high heat. When hot, add **1 tbsp** (1 tbsp) **oil**, then **beef, onions** and **peppers**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat.
- Add **Mexican Seasoning** and **Zesty Garlic Blend**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.

3



## Finish Chili

- Add **black beans** and their **liquid, tomato sauce base** and **crushed tomatoes**.
- Cook, stirring often, until **chili** thickens slightly, 3-4 min.

Measurements  
within steps

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

## 2 | Start chili

Swap | [Ground Turkey](#)

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

## 2 | Start chili

Swap | [Beyond Meat®](#)

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

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