



SuperQuick 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](http://hellofresh.ca)

↻ Swap	↻ 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.

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** alongside 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**.