

HELLO Hearty Beef-and-Black Bean Chili with Moving Spined Sweet Betatons

with Mexican-Spiced Sweet Potatoes

25 Minutes



Turkey **250 g | 500 g**

Customized Protein Add







×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 🎥





Ground Beef



250 g | 500 g





Beef Broth Concentrate



1 | 2

1 | 2



Tomatoes with Garlic and Onion



1 | 2







Black Beans

1 | 2

Cheddar Cheese, shredded ¼ cup | ½ cup



Tex-Mex Paste

1 tbsp | 2 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. Cooking utensils | Baking sheet, large pot, measuring cups, measuring spoons, vegetable peeler



Roast sweet potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Peel, then cut sweet potatoes into 1/2-inch pieces.
- Add sweet potatoes, half the Mexican Seasoning and ½ tbsp (1 tbsp) oil to an unlined baking sheet.
- Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 18-20 min.



Finish and serve

- Stir sweet potatoes into chili.
- Divide chili between bowls. Top with cheese.
- Dollop sour cream over top.



Cook beef

Swap | Ground Turkey

- Heat a large pot over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then beef.
- Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.**
- Add remaining Mexican Seasoning and Tex-Mex paste.
- Cook, stirring often, until fragrant and well combined, 1-2 min.
- Season with **pepper**.



Make chili

- Add broth concentrate, black beans with their liquid, crushed tomatoes and 1/4 tsp (½ tsp) sugar. (TIP: If you prefer more liquid in your chili, add water 1 tbsp at a time!)
- Reduce heat to medium-low. Simmer, stirring occasionally, until chili thickens slightly, 6-9 min.
- Season with salt and pepper.



(2 tbsp) 1 tbsp 2 person 4 person

oil Ingredient

2 | Cook turkey

Measurements

O Swap | Ground Turkey

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