



Hearty Veggie Chili with Tortilla Chips

Veggie

Spicy

30 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 Beef
250 g | 500 g



Chorizo Sausage,
uncased
250 g | 500 g



Kidney Beans
1 | 2



Tortilla Chips
85 g | 170 g



Green Bell
Pepper
1 | 2



Mirepoix
113 g | 227 g



Green Onion
2 | 4



Cheddar Cheese,
shredded
½ cup | 1 cup



Crushed
Tomatoes with
Garlic and Onion
1 | 2



Sour Cream
2 | 4



Vegetable Broth
Concentrate
1 | 2



Mexican
Seasoning
2 tbsp | 4 tbsp



Chipotle Powder
1 tsp | 1 tsp



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

Cooking utensils | Large pot, measuring cups, measuring spoons, strainer

1



Prep

- Before starting, wash and dry all produce.

- **Heat Guide in Step 3:**

- Mild: ½ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)

- Core, then cut **pepper** into ¼-inch pieces.
- Thinly slice **green onions**.

2



Start cooking veggies

+ Add | **Ground Beef**

+ Add | **Pork Chorizo**

- Heat a large pot over medium.
- When the pot is hot, add **1 tbsp** (2 tbsp) **oil**, then **mirepoix** and **peppers**.
- Cook, stirring often, until **veggies** start to soften, 4-5 min. Season with **salt** and **pepper**.
- Meanwhile, drain and rinse **beans**.

3



Cook veggies and add spices

- Add **Mexican Seasoning** and ⅓ **tsp** (¼ tsp) **chipotle powder** to the pot with **veggies**. (NOTE: Reference heat guide.)
- Cook, stirring often, until fragrant, 1 min.

4



Cook chili

- Add **crushed tomatoes**, **beans**, **broth concentrate** and ¾ **cup** (1 ½ cups) **water** to the pot. Bring to a boil over high.
- Once boiling, reduce heat to medium.
- Simmer, stirring occasionally, until **chili** thickens slightly, 12-15 min.
- Season with **pepper**, to taste.

5



Finish and serve

- Divide **veggie chili** between bowls.
- Dollop **sour cream** over top, then sprinkle with **cheese** and **green onions**.
- Serve **tortilla chips** alongside for dipping.

Measurements within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Start cooking beef and veggies

+ Add | **Ground Beef**

If you've opted to add **beef**, when the pan is hot, add **beef** along with **mirepoix** and **peppers**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **beef** and stirring often until **veggies** have softened and **beef** is cooked through.** Follow the rest of the recipe as written.

2 | Start cooking chorizo and veggies

+ Add | **Pork Chorizo**

If you've opted to add **chorizo**, when the pan is hot, add **1 tbsp** (2 tbsp) **oil** and **chorizo** along with **mirepoix** and **peppers**. Season with **salt** and **pepper**. Cook, breaking up **chorizo** and stirring often until **veggies** have softened and **chorizo** is cooked through, 4-6 min.** Follow the rest of the recipe as written.

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