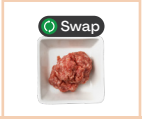




Hearty Beef and Black Bean Chili

with Mexican-Spiced Sweet Potatoes

Cozy Comforts 25 Minutes



Ground Turkey
250 g | 500 g

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



Sweet Potato
2 | 4



Beef Broth Concentrate
1 | 2



Sour Cream
1 | 2



Crushed Tomatoes with Garlic and Onion
1 | 2



Mexican Seasoning
2 tbsp | 4 tbsp



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.

Pantry items | Salt, pepper, oil

Cooking utensils | Baking sheet, large pot, measuring cups, measuring spoons, vegetable peeler



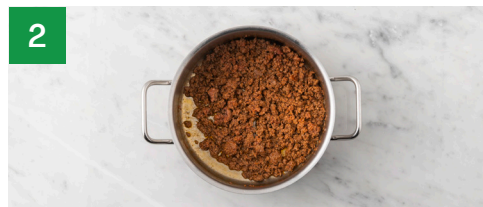
1 Roast sweet potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Peel, then cut **sweet potatoes** into ½-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 golden-brown, 18-20 min.



4 Finish and serve

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



2 Start chili

- [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**.



3 Finish chili

- Add **broth concentrate**, **beans** with their **liquide**, **crushed tomatoes** and ¼ **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**, to taste.

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 chili

[Swap](#) | [Ground Turkey](#)

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