



SuperQuick Zesty One-Pot Chili

with Cheesy Tortilla Chips

15 Minutes

Customized Protein

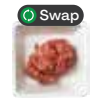
+ Add

Swap

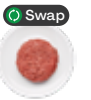
or

x2 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 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
1/4 cup | 1/2 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-serving | 4-serving

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large pot, measuring spoons, 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 the baking sheet with **tortilla chips** in the **middle** of the oven. Broil until **cheese** has melted and **tortilla chips** are golden, 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** (2 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-serving 4-serving 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**

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

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