



Beyond Meat® Veggie Black Bean Chili with Tortilla Chips

Veggie

Quick

25 Minutes



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Beyond Meat®



Double Beyond Meat®



Green Bell Pepper



Black Beans



Crushed Tomatoes



Tex-Mex Paste



Vegetable Broth
Concentrate



Yellow Onion



Tortilla Chips

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO TEX-MEX PASTE

Smoky, sweet and spicy are combined for the perfect Tex-Mex flavour!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Colander, measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Double Beyond Meat®	4	8
Green Bell Pepper	200 g	400 g
Black Beans	370 ml	740 ml
Crushed Tomatoes	1	2
Tex-Mex Paste	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Yellow Onion	113 g	226 g
Tortilla Chips	85 g	170 g
Oil*		
Salt and Pepper*		

* Pantry items

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

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.



Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.



Cook Beyond Meat® patties

- Heat a large pot over medium heat (use same for 4 ppl).
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **Beyond Meat® patties** and **Mexican Seasoning**.
- Cook, breaking up **Beyond Meat®** into smaller pieces, until cooked through, 4-5 min.**

If you've opted for **double Beyond Meat®**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **Beyond Meat®**. Work in batches, if necessary.



Start chili

- Add **peppers** and **onions**.
- Season with **salt** and **pepper**, then cook, stirring often, until **veggies** are slightly softened, 3-5 min.



Finish chili

- Stir in **black beans** with **canning liquid**, **crushed tomatoes**, **broth concentrate**, **Tex-Mex paste** and **1 ¾ cups** (3 ½ cups) **water**. Season with **salt** and **pepper**.
- Bring to a boil, then reduce heat to medium. Cook **chili** until slightly thickened, 8-10 min.



Finish and serve

- Divide **veggie black bean chili** between bowls.
- Serve **tortilla chips** on the side.

Dinner Solved!



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