



# Chicken Chili and Baked Potato Bowls

with Sour Cream and Peppers

Prepped in 10 30 Minutes



Issue with your meal?  
Scan the QR code to  
share your feedback.



Ground Chicken



Ground Beef



Yellow Potato



Green Bell Pepper



Roma Tomato



Green Onion



Cheddar Cheese,  
shredded



Sour Cream



Tomato Sauce Base



Tex-Mex Paste

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap 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 combine for the perfect Tex-Mex flavour!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

## Bust out

Baking sheet, measuring spoons, parchment paper, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Ground Beef	250 g	500 g
Yellow Potato	350 g	700 g
Green Bell Pepper	200 g	400 g
Roma Tomato	95 g	190 g
Green Onion	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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 and roast potatoes

- Cut **potatoes** into 1-inch pieces. Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined 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, 22-24 min.



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onion**.
- Cut **tomato** into ¼-inch pieces. Season with **salt** and **pepper**.



### Par-cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. (**TIP:** Remove and discard paper from chicken package.) Cook, breaking up **chicken** into smaller pieces, until **chicken** begins to brown, 2 min. (**NOTE:** Chicken will finish cooking in step 4.)

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chicken**.\*\* Disregard tip to remove paper.



### Cook chicken and peppers

- Add **peppers** to the pan with **chicken**. Season with **salt** and **pepper**. Cook, stirring often, until **peppers** are tender-crisp and **chicken** is cooked through, 3-4 min.\*\*



### Make chili

- Reduce heat to medium-low, then add **tomato sauce base** and **Tex-Mex paste**. Stir to combine.
- Add ½ **cup** (1 cup) **water**. Bring to a simmer. Cook, stirring occasionally, until **chili** thickens slightly, 3-5 min.
- Remove from heat. Season with **salt**, to taste. Cover to keep warm.



### Finish and serve

- Divide **potatoes** between bowls.
- Top with **chili**, **cheese**, **tomatoes**, **sour cream** and **green onions**.

## Dinner Solved!



Issue with your meal?  
Scan the QR code to  
share your feedback.