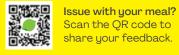


# Chicken Chili and Baked Potato Bowls

with Sour Cream and Peppers

Prepped in 10

30 Minutes







**Ground Chicken** 







Yellow Potato

Green Bell Pepper





Roma Tomato

**Green Onion** 



Cheddar Cheese,



shredded

Sour Cream



Tomato Sauce Base

Tex-Mex Paste



#### **HELLO TEX-MEX PASTE**

# Start here

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

Measurements , 1 tbsp (2 tbsp), oil within steps Ingredient

#### **Bust out**

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

# **Inaredients**

9		
	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, sov. 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 goldenbrown, 22-24 min.



### Prep

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Thinly slice green onion.
- Cut tomato into 1/4-inch pieces. Season with salt and pepper.



### Par-cook chicken

- · Heat a large non-stick pan over mediumhigh 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!**