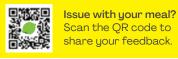


Hearty Beef and Black Bean Chili

with Mexican-Spiced Sweet Potatoes

Family Friendly 25-35 Minutes













Beef Broth Concentrate



Sour Cream







Mexican Seasoning









Cheddar Cheese,

Black Beans

Cilantro

Tex-Mex Paste





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! ensensensensense

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, vegetable peeler, measuring spoons, strainer, measuring cups, large pot

Ingredients

ingi calcine		
	2 Person	4 Person
Ground Beef	250 g	500 g
Chorizo Sausage, uncased	250 g	500 g
Sweet Potato	2	4
Beef Broth Concentrate	1	2
Sour Cream	3 tbsp	6 tbsp
Crushed Tomatoes with Garlic and Onion	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Black Beans	1	2
Cilantro	7 g	7 g
Cheddar Cheese, shredded	¼ cup	½ cup
Tex-Mex Paste	1 tbsp	2 tbsp
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.



Roast sweet potatoes

- 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 goldenbrown, 18-20 min.



Prep

- Meanwhile, drain beans, reserving canning liquid. Rinse beans.
- Roughly chop cilantro.



Start chili

- Heat a large pot over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then beef, remaining Mexican Seasoning and Tex-Mex paste. Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.**
- Season with pepper.

If you've opted to get **chorizo**, cook it in the same way the recipe instructs you to cook the **beef**.**



Finish chili

- Add broth concentrate, beans, crushed tomatoes and ½ cup (1 cup) canning liquid.
 (TIP: Use less liquid if you prefer a thicker chili!)
- Reduce heat to medium-low. Simmer, stirring occasionally, until **chili** thickens slightly, 6-9 min.
- Season with salt and pepper, to taste.



Finish and serve

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

Dinner Solved!

