



Hearty Beef and Black Bean Chili

with Mexican-Spiced Sweet Potatoes

Family Friendly

25-35 Minutes

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[*2 Double](#)

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 Chorizo Sausage, uncased 250 g 500 g	 Beyond Meat® 2 4
 Ground Beef 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	 Cheddar Cheese, shredded ¼ cup ½ cup
 Tex-Mex Paste 1 tbsp 2 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.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, vegetable peeler, measuring spoons, strainer, measuring cups, large pot

1



Roast sweet potatoes

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

- 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 golden-brown, 18-20 min.

2



Prep

- Meanwhile, drain **beans**, reserving **canning liquid**.

3



Start chili

Swap | **Chorizo Sausage**

Swap | **Beyond Meat®**

- Heat a large pot over medium-high heat.
- When the pot is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ******
- Add **remaining Mexican Seasoning** and **Tex-Mex paste**.
- Cook, stirring often, until fragrant and well combined, 1-2 min.
- Season with **pepper**.

4



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.

5



Finish and serve

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

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Start chorizo chili

Swap | **Chorizo Sausage**

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

3 | Start Beyond Meat® chili

Swap | **Beyond Meat®**

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



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****** Cook beef, chorizo and Beyond Meat® to a minimum internal temperature of 74°C/165°F.