



Southwest-Style Beef and Peppers Chili

with Tortilla Chip Crumble

FAMILY 35 Minutes



Beef Strips



Southwest Spice Blend



Yellow Onion



Crushed Tomatoes



Corn Kernels



Sweet Bell Pepper



Beef Broth Concentrate



Garlic



Green Onions



Tortilla Chips

HELLO BEEF CHILI

This hearty beef chili is filled with tons of pleasing flavours

Start Strong

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

Bust Out

Baking Sheet, Garlic Press, Large Pot, Paper Towels, Measuring Cups, Measuring Spoons

Ingredients

	4 Person
Beef Strips	570 g
Southwest Spice Blend	1 tbsp
Yellow Onion	113 g
Crushed Tomatoes	1 box
Corn Kernels	56 g
Sweet Bell Pepper	160 g
Beef Broth Concentrate	1
Garlic	6 g
Green Onions	2
Tortilla Chips	85 g
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. PREP

Peel, then chop the **onion** into ½-inch pieces. Cut the **pepper** into ½-inch pieces. Peel, then mince or grate the **garlic**. Pat the **beef** dry with paper towels. Cut any larger strips in half. Season with **salt** and **pepper**.



2. START CHILI

Heat a large pot over medium-high heat. When hot add **1 tbsp oil**, then the **beef**. Cook, stirring occasionally until cooked through, 5-6 min.** Add the **onions** and **peppers**. Cook, stirring often, until **peppers** soften, 3-4 min. Season with **salt** and **pepper**. Add **half the Southwest Spice Blend** and the **garlic**. Cook, stirring often, until fragrant, 1 min.



3. FINISH CHILI

Add **broth concentrate**, **crushed tomatoes** and **1 cup water** to the pot. Stir together, then bring to a boil. Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **chili** is slightly thickened, 8-10 min. Season with **salt** and **pepper**. (**TIP:** This chili gets better with time! If you have time, simmer for another 5-10 min.)



4. TOAST CHIPS

While **chili** simmers, thinly slice the **green onions**. Lightly crush the **tortilla chips** in the bag. Empty the bag onto a baking sheet. Toss with **1 tbsp oil** and **remaining spice blend**. Season with **salt**. Toast in **middle** of oven, until crispy, 3-4 min. (**TIP:** Keep an eye on the chips so they don't burn!)



5. FINISH AND SERVE

Stir the **corn** into the **chili** until warmed through, 1-2 min. Divide the **Southwestern-style chili** between bowls. Sprinkle over the **green onions** and **tortilla chips**.

Dinner Solved!

Contact

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