



Veggie Chili

with Tortilla Chips

Veggie 30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add Beyond Meat®, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Kidney Beans



Beyond Meat®



Green Bell Pepper



Aromatics Blend



Green Onion



Crushed Tomatoes



Mexican Seasoning



Cheddar Cheese, shredded



Tortilla Chips



Chipotle Powder



Sour Cream



Vegetable Broth Concentrate



Garlic Salt

HELLO TORTILLA CHIPS

Made from corn tortillas, these crunchy chips are the perfect vessels to scoop up every last bite!

Start here

Before starting, wash and dry all produce.

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

Heat Guide for Step 3:

- Mild: 1/8 (1/4 tsp)
- Medium: 1/4 tsp (1/2 tsp)
- Spicy: 1/2 tsp (1 tsp)

Bust out

Measuring spoons, strainer, measuring cups, large pot

Ingredients

	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Beyond Meat®	2	4
Green Bell Pepper	200 g	400 g
Aromatics Blend	113 g	227 g
Green Onion	2	4
Crushed Tomatoes	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Cheddar Cheese, shredded	1/2 cup	1 cup
Tortilla Chips	85 g	170 g
Chipotle Powder 🌶️	1/4 tsp	1/4 tsp
Sour Cream	6 tbsp	12 tbsp
Vegetable Broth Concentrate	1	2
Garlic Salt	1/2 tsp	1 tsp
Sugar*	1/2 tsp	1 tsp
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.

Contact

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1 Prep

- Core, then cut **pepper** into 1/4-inch pieces.
- Thinly slice **green onions**.



2 Start cooking veggies

- Heat a large pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **aromatics blend** and **peppers**. Cook, stirring often, until **veggies** start to soften, 4-5 min.
- Meanwhile, drain and rinse **beans**.

If you've opted to add **Beyond Meat®**, add it to the pot along with **veggies**. Cook, breaking up **patties** into bite-sized pieces, until **veggies** start to soften and **Beyond Meat®** becomes slightly crispy, 5-6 min.**



3 Cook veggies and add spices

- Add **Mexican Seasoning** and **1/4 tsp** (1/2 tsp) **chipotle powder** to the pot with **veggies**. (**NOTE:** Reference heat guide.) Cook, stirring often, until fragrant, 1 min.



4 Cook chili

- Add **crushed tomatoes, beans, broth concentrate, half the garlic salt** (use all for 4 ppl), **1/2 tsp** (1 tsp) **sugar** and **3/4 cup** (1 1/2 cups) **water** to the pot. Bring to a boil over high.
- Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **chili** thickens slightly, 12-15 min.
- Season with **pepper**, to taste.



5 Finish and serve

- Divide **veggie chili** between bowls.
- Dollop **sour cream** over top, then sprinkle with **cheese** and **green onions**.
- Serve **tortilla chips** alongside for dipping.

Dinner Solved!