



# 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!

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-  Kidney Beans
-  Beyond Meat®
-  Tortilla Chips
-  Green Bell Pepper
-  Mirepoix
-  Green Onion
-  Cheddar Cheese, shredded
-  Crushed Tomatoes with Garlic and Onion
-  Sour Cream
-  Vegetable Broth Concentrate
-  Mexican Seasoning
-  Chipotle Powder

### 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 tsp (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        |
| Tortilla Chips                         | 85 g     | 170 g    |
| Green Bell Pepper                      | 1        | 2        |
| Mirepoix                               | 113 g    | 227 g    |
| Green Onion                            | 2        | 4        |
| Cheddar Cheese, shredded               | 1/2 cup  | 1 cup    |
| Crushed Tomatoes with Garlic and Onion | 1        | 2        |
| Sour Cream                             | 6 tbsp   | 12 tbsp  |
| Vegetable Broth Concentrate            | 1        | 2        |
| Mexican Seasoning                      | 2 tbsp   | 4 tbsp   |
| Chipotle Powder 🌶️                     | 1/4 tsp  | 1/4 tsp  |
| 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.*



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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 **mirepoix** and **peppers**. Cook, stirring often, until **veggies** start to soften, 4-5 min. Season with **salt** and **pepper**.
- Meanwhile, drain and rinse **beans**.

If you've opted to add **Beyond Meat®**, when the pot is hot, add **1 tbsp** (2 tbsp) **oil**, then **Beyond Meat® patties**, **mirepoix** and **peppers**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.\*\* Follow the rest of the recipe as written.



### 4 Cook chili

- Add **crushed tomatoes, beans, broth concentrate** 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.



### 3 Finish 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.



### 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!