



# Veggie Chili

with Tortilla Chips

Veggie 30 Minutes



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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

### 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!

### 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: ¼ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ 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	½ 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 🌶️	¼ tsp	¼ 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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### Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Thinly slice **green onions**.



### 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 **patties**, along with **mirepoix** and **peppers**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min. \*\* Season with **salt** and **pepper**. Follow the rest of the recipe as written.



### Cook chili

- Add **crushed tomatoes, beans, broth concentrate** and ¾ cup (1 ½ 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.



### Cook veggies and add spices

- Add **Mexican Seasoning** and ¼ tsp (½ tsp) **chipotle powder** to the pot with **veggies**. (NOTE: Reference heat guide.)
- Cook, stirring often, until fragrant, 1 min.



### 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!