



White Bean Chicken Chili

with Spiced Tortilla Chips

Discovery

Spicy

25 Minutes



-  Chicken Tenders
-  Poblano Pepper
-  Cannellini Beans
-  Enchilada Spice Blend
-  Chicken Broth Concentrate
-  Garlic Salt
-  Yellow Onion
-  Sour Cream
-  Cilantro
-  Tortilla Chips

HELLO POBLANO PEPPERS

These mild Mexican peppers are called ancho chili peppers when dried!

Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, small bowl, measuring cups, large pot, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Poblano Pepper 🌶️	160 g	320 g
Cannellini Beans	398 ml	796 ml
Enchilada Spice Blend	2 tbsp	4 tbsp
Chicken Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Yellow Onion	113 g	226 g
Sour Cream	3 tbsp	6 tbsp
Cilantro	7 g	7 g
Tortilla Chips	85 g	170 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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 **poblano** into ¼-inch pieces, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping poblanos!) Peel, then cut **onion** into ¼-inch pieces. Roughly chop **cilantro**. Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.



4 Bake tortilla chips

While **chili** cooks, arrange **tortilla chips** in a single layer on an unlined baking sheet. Bake in the **middle** of the oven until **chips** are crisp and glistening, 4-5 min. (**NOTE:** For 4 ppl, use 2 baking sheets. Bake in the top and middle of the oven.) Sprinkle **reserved Enchilada Spice Blend** over **tortillas chips**.



2 Cook chicken and onions

Heat a large pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken** and **onions**. Cook, stirring occasionally, until **chicken** is golden, 3-4 min. Reserve **1 tsp Enchilada Spice Blend** (dbl for 4 ppl) in a small bowl. Sprinkle **remaining Enchilada Spice Blend** over **chicken** and **onions**. Cook, stirring constantly, until fragrant, 30 sec.



5 Finish chili

Remove the pot with **chili** from heat. Add **half the cilantro**. Season with **salt** and **pepper**, to taste, then stir to combine.



3 Cook chili

Add **1 ¼ cups water** (dbl for 4 ppl) to the pot with **chicken** and **onions**, then stir to combine, scraping up bits at the bottom of the pot. Add **beans**, including **liquid, poblanos** and **broth concentrate**. Season with **garlic salt** and **pepper**. Bring to a boil over high. Once boiling, reduce heat to medium. Cook partially covered, stirring occasionally, until **chicken** is cooked through and **veggies** are tender, 10-12 min.**



6 Finish and serve

Divide **chili** between bowls. Dollop **sour cream** over top. Sprinkle with **remaining cilantro**. Serve **spiced tortilla chips** alongside for dipping.

Dinner Solved!