



One-Pot Chicken Green Chili

with Sour Cream and Cilantro

Spicy 25 Minutes



Ground Chicken ⁺
250 g | 500 g



Mirepoix
113 g | 227 g



Hot Pepper [🔥]
1 | 2



Corn Kernels
113 g | 227 g



Chicken Stock Powder
7.5 g | 15 g



Mexican Seasoning
8 g | 16 g



Garlic, cloves
2 | 4



Cream
56 ml | 113 ml



Cilantro
7 g | 14 g



Sour Cream
2 | 4



Cream Sauce Spice Blend
10 g | 20 g

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.

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving

Pantry items | Oil, salt, pepper

Cooking utensils | Large pot, measuring cups, measuring spoons, medium bowl, whisk, grater

1



Prep

- Before starting, wash and dry all produce.
- Core, then cut **hot pepper** into ¼-inch pieces. (**TIP:** We suggest using gloves when prepping hot peppers.)
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.
- To a medium bowl, whisk **stock powder** and **2 ½ cup** (5 cups) **water**. Set aside.

2



Start chili

- Heat a large pot over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mirepoix** and **corn**.
- Cook for 2-3 min, stirring occasionally, until softened. Season with **salt** and **pepper**.

3



Cook chicken

- Add **chicken**. Cook for 3-4 min, breaking up **chicken** into smaller pieces, until no pink remains. ****** Season with **salt** and **pepper**.
- Add **garlic**, **hot peppers**, **Mexican Seasoning** and **Cream Sauce Spice Blend**. Cook for 1 min, stirring often, until fragrant.

4



Finish chili

- Add **stock mixture** from step 1.
- Bring to a boil over high. Once boiling, reduce heat to medium. Cook for 3-4 min, stirring occasionally, until slightly thickened and **veggies** are tender.
- Add **cream**. Cook for 1-2 min, stirring occasionally, until warmed through. Season with **salt** and **pepper**.

5



Finish and serve

- Divide **chili** between bowls.
- Dollop **sour cream** over top. Garnish with **cilantro**.

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

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

** Cook to a minimum internal temperature of 165°F.