



# Chorizo and Black Bean Chili

with Cheddar Cheese and Sour Cream

20 Minutes

↔ Customized Protein


+ Add

↻ Swap


or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

 Ground Beef 250 g   500 g	 Beyond Meat® 2   4
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 Chorizo Sausage, uncased 250 g   500 g	 Black Beans 1   2
 Crushed Tomatoes with Garlic and Onion 1   2	 Sweet Bell Pepper 1   2
 Enchilada Spice Blend 1 tbsp   2 tbsp	 Cheddar Cheese, shredded ½ cup   1 cup
 Sour Cream 3 tbsp   6 tbsp	 Tomato Sauce Base 2 tbsp   4 tbsp
 Tortilla Chips 85 g   170 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.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Baking sheet, measuring spoons, parchment paper, large pot

1



## Prep

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Core, then cut **pepper** into ½-inch pieces.

2



## Cook chorizo

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large pot over medium heat.
- When the pot is hot, add **1 tbsp** (2 tbsp) **oil**, then chorizo.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain excess fat. Season with **salt** and **pepper**.

3



## Cook aromatics

- Add **half the Enchilada Spice Blend**, **tomato sauce base** and **peppers** to the pot with **chorizo**.
- Cook, stirring often, until fragrant, 1-2 min.

4



## Cook chili

- Add **crushed tomatoes**, **black beans** with **canning liquid** and **½ tsp** (1 tsp) **sugar** to the pot.
- Bring to a boil, then reduce heat to medium-low.
- Cook, stirring occasionally, until **peppers** are tender and **chili** is slightly reduced, 5-6 min.
- Season with **salt** and **pepper**.

5



## Prep garnishes

- Meanwhile, line a baking sheet with parchment paper. (**NOTE:** Prepare 2 baking sheets for 4 ppl.)
- Gently crush **tortilla chips** in the bag until pieces are about 1-inch in size.
- Add **tortilla chips**, **remaining Enchilada Spice Blend** and **1 tbsp oil** to the prepared baking sheet, then toss to coat. (**NOTE:** For 4 ppl, divide chips between sheets and use 1 tbsp oil per sheet.)
- Bake in the **middle** of the oven until fragrant, 3-4 min. (**NOTE:** For 4 ppl, bake in the top and middle of the oven.) (**TIP:** Keep an eye on chips so they don't burn!)

6



## Finish and serve

- Season **chili** with **salt** and **pepper**, to taste.
- Divide **chili** between bowls.
- Sprinkle **tortilla chips** over top, then top with **cheese**.
- Finish with a dollop of **sour cream**.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

2 | Cook

Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**\*\*

2 | Cook

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **chorizo**, until cooked through, 5-6 min.\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.