



Chorizo and Black Bean Chili

with Cheddar Cheese and Sour Cream

20-min



Chorizo Sausage, uncased



Black Beans



Red Onion, chopped



Garlic Puree



Crushed Tomatoes



Sweet Bell Pepper



Enchilada Spice Blend



Cheddar Cheese, shredded



Green Onion



Sour Cream



Tomato Sauce Base



Tortilla Chips

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

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

Bust out

Baking sheet, measuring spoons, parchment paper, large pot

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Black Beans	370 ml	740 ml
Red Onion, chopped	56 g	112 g
Garlic Puree	1 tbsp	2 tbsp
Crushed Tomatoes	370 ml	796 ml
Sweet Bell Pepper	160 g	320 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Green Onion	2	4
Sour Cream	3 tbsp	6 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Tortilla Chips	85 g	170 g
Sugar*	½ tsp	1 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.

Contact

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1 Prep

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



2 Cook chorizo and onions

- Heat a large pot over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**.



3 Cook aromatics

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



4 Cook chili

- Add **crushed tomatoes**, **black beans** with their **liquid** and **½ tsp sugar** (dbl for 4 ppl) 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, thinly slice **green onions**.
- 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 **green onions** and **cheese**.
- Finish with a dollop of **sour cream**.

Dinner Solved!