



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)

 Swap	 Swap
Ground Beef	Beyond Meat®
250 g 500 g	2 4



 Chorizo Sausage, uncased	 Black Beans
250 g 500 g	1 2
 Crushed Tomatoes with Garlic and Onion	 Sweet Bell Pepper
1 2	1 2
 Enchilada Spice Blend	 Cheddar Cheese, shredded
1 tbsp 2 tbsp	½ cup 1 cup
 Sour Cream	 Tomato Sauce Base
3 tbsp 6 tbsp	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 ground beef

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 Beyond Meat®

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.



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