



Chorizo Chili

with Spiced Tortilla Chips

20-min

Spicy



Chorizo Sausage, uncased



Crushed Tomato with Garlic and Onion



Green Bell Pepper



Kidney Beans



Cheddar Cheese, shredded



Mexican Seasoning



Beef Broth Concentrate



Tortilla Chips



Canned Corn



Jalapeño



Garlic Salt



Chili Powder

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour already!

Start here

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

Bust Out

Baking sheet, measuring spoons, strainer, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Crushed Tomato with Garlic and Onion	370 ml	740 ml
Green Bell Pepper	200 g	400 g
Kidney Beans	398 ml	796 ml
Cheddar Cheese, shredded	¼ cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Tortilla Chips	85 g	170 g
Canned Corn	56 g	113 g
Jalapeño 🌶️	1	2
Garlic Salt	1 tsp	1 tsp
Chili Powder 🌶️	1 tsp	2 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 our meal kit labels for the most current allergen 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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Prep

Core, then cut **pepper** into ½-inch pieces. Drain, then rinse **kidney beans**. Drain **corn**. Combine **¼ tsp garlic salt**, **¼ tsp Mexican Seasoning** and **¼ tsp chili powder** (dbl all for 4 ppl) in a small bowl. (**NOTE:** This is your spice mixture.)



Bake tortilla chips

While the **chili** cooks, lay the **tortilla chips** in an even layer on a baking sheet. Bake in the middle of the oven, until **chips** are crisp and glistening, 4-5 min. Sprinkle **tortilla chips** with **spice mixture** (from step 1). (**NOTE:** Use 2 baking sheets for 4 ppl. Bake in the top and the middle of the oven.)



Cook chorizo

Heat a large pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up the meat into smaller pieces, until no pink remains, 4-5 min.**



Slice jalapeños

Core, then finely slice **jalapeño**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!)



Cook chili

Add **peppers**, **kidney beans**, a **quarter of the corn** (half the corn for 4 ppl), **remaining Mexican Seasoning**, **remaining chili powder** and **remaining garlic salt** to the pot. Cook, stirring until spices are fragrant, 1 min. Stir in **broth concentrate**, **crushed tomatoes** and **¾ cup water** (dbl for 4 ppl). Bring to a boil over high heat. Once boiling, reduce heat to medium and cook, stirring occasionally, until veggies are tender, 6-8 min.



Finish and serve

Ladle **chili** into bowls. Garnish with **cheddar cheese** and **jalapeños**. Serve **tortilla chips** on the side.

Dinner Solved!