



Hearty Beef and Black Bean Chili

with Mexican-Spiced Sweet Potatoes

Family Friendly 25-35 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Ground Beef
-  Chorizo Sausage, uncased
-  Sweet Potato
-  Beef Broth Concentrate
-  Sour Cream
-  Crushed Tomatoes with Garlic and Onion
-  Mexican Seasoning
-  Black Beans
-  Cilantro
-  Cheddar Cheese, shredded
-  Tex-Mex Paste

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

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

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

Bust out

Baking sheet, vegetable peeler, measuring spoons, strainer, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Chorizo Sausage, uncased	250 g	500 g
Sweet Potato	2	4
Beef Broth Concentrate	1	2
Sour Cream	3 tbsp	6 tbsp
Crushed Tomatoes with Garlic and Onion	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Black Beans	1	2
Cilantro	7 g	7 g
Cheddar Cheese, shredded	¼ cup	½ cup
Tex-Mex Paste	1 tbsp	2 tbsp
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.



1 Roast sweet potatoes

- Peel, then cut **sweet potatoes** into ½-inch pieces.
- Add **sweet potatoes, half the Mexican Seasoning** and ½ **tbsp** (1 **tbsp**) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min.



4 Finish chili

- Add **broth concentrate, beans, crushed tomatoes** and ½ **cup** (1 **cup**) **canning liquid**. (**TIP:** Use less **liquid** if you prefer a thicker chili!)
- Reduce heat to medium-low. Simmer, stirring occasionally, until **chili** thickens slightly, 6-9 min.
- Season with **salt** and **pepper**, to taste.



2 Prep

- Meanwhile, drain **beans**, reserving **canning liquid**. Rinse **beans**.
- Roughly chop **cilantro**.



5 Finish and serve

- Stir **sweet potatoes** into **chili**.
- Divide **chili** between bowls. Top with **cheese** and **cilantro**.
- Dollop **sour cream** over top.



3 Start chili

- Heat a large pot over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef, remaining Mexican Seasoning** and **Tex-Mex paste**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **pepper**.

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

Dinner Solved!



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