



# Smoky Bacon-Bison Chili

with Toasted Tortilla Chips

Discovery Special

30 Minutes



Lean Ground Bison



Bacon Strips



Green Bell Pepper



Kidney Beans



Crushed Tomatoes



Beef Broth Concentrate



BBQ Seasoning



Mexican Seasoning



Tortilla Chips



Cheddar Cheese, shredded



Green Onion



Onion, chopped



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HELLO BISON

*Though similar in taste, this flavourful cut of meat is leaner than beef!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, slotted spoon, measuring cups, large pot, paper towels, measuring spoons

## Ingredients

	2 Person	4 Person
Lean Ground Bison	250 g	500 g
Bacon Strips	100 g	200 g
Green Bell Pepper	200 g	400 g
Kidney Beans	370 ml	740 ml
Crushed Tomatoes	370 ml	740 ml
Beef Broth Concentrate	2	4
BBQ Seasoning	1 tbsp	2 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Tortilla Chips	85 g	170 g
Cheddar Cheese, shredded	½ cup	1 cup
Green Onion	1	2
Onion, chopped	113 g	227 g
Sugar*	½ tsp	1 tsp
Salt and Pepper*		

\* Pantry items

\*\* Cook bison to a minimum internal temperature of 74°C/165°F and pork to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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.*

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## Cook bacon

- Cut **bacon** into ¼-inch pieces.
- Add **bacon** to a cold, large pot.
- Heat the pot over medium-high heat. Cook **bacon**, stirring occasionally, until golden-brown and crispy, 4-6 min.\*\*
- Remove the pot from heat.
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate, reserving **bacon fat** in the pot.



## Finish chili

- Add **beans with their liquid, broth concentrates, crushed tomatoes, half the bacon, ½ tsp sugar** and **¾ cup water** (dbl both for 4 ppl).
- Season with **salt and pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **veggies** are tender, 8-10 min. Season with **salt and pepper**, to taste.



## Prep

- Meanwhile, on a clean cutting board, core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onion**.



## Toast tortilla chips

- Meanwhile, arrange **tortilla chips** in an even layer on an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast **tortilla chips** in the **middle** of the oven until warmed through, 3-4 min. (**NOTE:** For 4 ppl, toast in the middle and top of the oven, rotating sheets halfway through.)
- Once warm, remove **tortilla chips** from the oven and immediately sprinkle **remaining BBQ Seasoning** over top.



## Start chili

- Heat the pot with **reserved bacon fat** over medium-high.
- When hot, add **bison**. Cook, breaking up **bison** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **onions**. Cook, stirring occasionally, until slightly softened, 2-3 min.
- Add **peppers, Mexican Seasoning** and **2 tsp BBQ Seasoning** (dbl for 4 ppl). Season with **salt and pepper**. Cook, stirring constantly, until fragrant, 30 sec.



## Finish and serve

- Divide **chili** between bowls.
- Sprinkle **cheese, remaining bacon** and **green onions** over top.
- Serve **spiced tortilla chips** on the side for dipping.

## Dinner Solved!