



Smoky Maple Bison Chili

with Bacon and Spiced Tortilla Chips

Discovery

30 Minutes



Lean Ground Bison



Bacon Strips



Green Bell Pepper



Kidney Beans



Crushed Tomatoes



Beef Broth Concentrate



BBQ Seasoning



Paprika-Cumin-Garlic Blend



Maple Syrup



Tortilla Chips



Cheddar Cheese, shredded



Green Onions



Onion, chopped

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, strainer, measuring cups, large pot, paper towels

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	1	2
BBQ Seasoning	1 tbsp	2 tbsp
Paprika-Cumin-Garlic Blend	1 tbsp	2 tbsp
Maple Syrup	2 tbsp	4 tbsp
Tortilla Chips	85 g	170 g
Cheddar Cheese, shredded	½ cup	1 cup
Green Onions	1	2
Onion, chopped	113 g	227 g
Salt and Pepper*		

* Pantry items

** Cook bacon and bison to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

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** onto a paper towel-lined plate, reserving **bacon fat** in the pot.



Finish chili

Add **beans, broth concentrate, crushed tomatoes, half the bacon, maple syrup** and **1 cup water** (dbl for 4 ppl). Season with **salt** and **pepper**, then stir to combine. Bring to a boil over high heat. Once boiling, reduce heat to medium. Cook, stirring occasionally, until **veggies** are tender, 8-10 min. Season with **salt** and **pepper**, to taste.



Prep

While **bacon** cooks, core, then cut **pepper** into ½-inch pieces. Thinly slice **green onion**. Drain, then rinse **kidney beans**.



Toast tortilla chips

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



Start chili

Heat the same pot (from step 1) 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, Paprika-Cumin-Garlic Spice Blend** and **half the BBQ Seasoning**. Season with **salt** and **pepper**, then cook, stirring constantly, until fragrant, 30 sec.



Finish and serve

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

Dinner Solved!