



Veggie Chili

with Tortilla Chips and Sour Cream

VEGGIE 35 Minutes



Due to order volume, you may receive an ingredient substitute from the same family for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding!
Happy cooking!



Garlic



Kidney Beans



Green Bell Pepper



Onion, chopped



Mexican Seasoning



Vegetable Broth Concentrate



Crushed Tomatoes



Cheddar Cheese, shredded



Sour Cream



Carrot, chopped



Chipotle Powder



Tortilla Chips

HELLO TORTILLA CHIPS

These crunchy corn tortilla chips are the perfect vessels to scoop up every last bite!

START HERE

Before starting, wash and dry all produce.

Heat Guide for Step 3:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Garlic Press, Large Pot, Measuring Cups, Measuring Spoons, Strainer

Ingredients

	2 Person	4 Person
Garlic	6 g	12 g
Kidney Beans	398 ml	796 ml
Green Bell Pepper	200 g	400 g
Onion, chopped	56 g	113 g
Mexican Seasoning	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Crushed Tomatoes	370 ml	740 ml
Cheddar Cheese, shredded	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Carrot, chopped	113 g	227 g
Chipotle Powder 🌶️	1 tsp	1 tsp
Tortilla Chips	85 g	170 g
Oil*		
Salt and Pepper*		

* Pantry items

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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



1. PREP

Core, then cut **pepper** into ½-inch pieces. Drain and rinse **beans**. Peel, then mince or grate **garlic**.



2. COOK VEGGIES

Heat a large pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions, carrots** and **peppers**. Cook, stirring often, until **veggies** start to soften, 4-5 min.



3. COOK AROMATICS

Add **garlic, Mexican seasoning** and **¼ tsp chipotle** to the pot. (**NOTE:** Reference Heat Guide in Start Strong.) Cook, stirring often, until fragrant, 1 min.



4. SIMMER CHILI

Add **broth concentrate, crushed tomatoes, beans** and **¾ cup water** (dbl for 4 ppl) to the pot. Bring to a boil over medium-high heat. Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **veggies** soften and **chili** is slightly thickened, 12-15 min. Season with **salt** and **pepper**.



5. FINISH AND SERVE

Divide **chili** between bowls. Dollop with **sour cream**. Sprinkle over **cheese**. Serve with **tortilla chips**, for dipping.

Dinner Solved!