



# Veggie Chili

with Cheddar Cheese, Green Onions and Tortilla Chips

**VEGGIE** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received. Thank you for your understanding & happy cooking!



Black Beans



Red Onion, chopped



Garlic



Green Bell Pepper



Carrot, chopped



Green Onions



Diced Tomatoes



Mexican Seasoning



Vegetable Broth Concentrate



Cheddar Cheese, shredded



Tortilla Chips



Greek Yogurt



Chipotle Powder

## HELLO TORTILLA CHIPS

Made from corn tortillas, these crunchy 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, Strainer, Large Pot, Measuring Spoons, Measuring Cups

### Ingredients

	2 Person	4 Person
Black Beans	370 ml	740 ml
Red Onion, chopped	56 g	113 g
Garlic	6 g	12 g
Green Bell Pepper	200 g	400 g
Carrot, chopped	113 g	227 g
Green Onions	2	4
Diced Tomatoes	398 ml	796 ml
Mexican Seasoning	2 tbsp	4 tbsp
Vegetable Broth Concentrate	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Tortilla Chips	85 g	170 g
Greek Yogurt	100 g	200 g
Chipotle Powder 🌶️	1 tsp	1 tsp
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

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## 1. PREP VEGGIES

Core, then cut **pepper** into ¼-inch pieces. Drain and rinse **beans**. Thinly slice **green onions**. 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 **red onions, carrots and peppers**. Cook, stirring often, until starting to soften, 4-5 min.



## 3. ADD SPICES

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



## 4. COOK CHILI

Add **diced tomatoes, beans, broth concentrate** and **1 cup water** (dbl for 4 ppl) to the pot. Bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **chili** is slightly thickened, 12-15 min. Season with **salt and pepper**.



## 5. FINISH AND SERVE

Divide **veggie chili** between bowls. Dollop with **yogurt**. Sprinkle over **cheese** and **green onions**. Serve with **tortilla chips**, for dipping.

# Dinner Solved!