

Veggie Chili with Tortilla Chips and Sour Cream

Veggie

35 Minutes





Kidney Beans





Green Bell Pepper



Onion, chopped





Mexican Seasoning



Crushed Tomatoes



Cheddar Cheese, shredded

Vegetable Broth Concentrate



Sour Cream



Carrot, chopped



Chipotle Powder



Tortilla Chips

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3:

- Mild: 1/8 tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Strainer, large pot, measuring spoons, measuring cups

Ingredients

9		
	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Garlic	6 g	12 g
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	⅓ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Carrot, chopped	113 g	226 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.

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Prep

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



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.



Cook aromatics

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



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.



Finish and serve

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

Dinner Solved!