



Veggie Chili

with Tortilla Chips

Veggie 30 Minutes



Black Beans



Onion, chopped



Garlic



Green Bell Pepper



Carrot



Green Onions



Crushed Tomatoes



Mexican Seasoning



Vegetable Broth Concentrate



Cheddar Cheese, shredded



Tortilla Chips



Sour Cream



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 in Step 3:

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

Bust Out

Vegetable peeler, measuring spoons, strainer, measuring cups, large pot

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Black Beans | 370 ml | 740 ml |
| Onion, chopped | 56 g | 113 g |
| Garlic | 6 g | 12 g |
| Green Bell Pepper | 200 g | 400 g |
| Carrot | 170 g | 340 g |
| Green Onions | 2 | 4 |
| Crushed Tomatoes | 370 ml | 740 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 |
| Sour Cream | 6 tbsp | 12 tbsp |
| 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.

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Prep veggies

Core, then cut **pepper** into ¼-inch pieces. Peel, then cut the **carrot** into ¼-inch pieces. Drain and rinse **beans**. Thinly slice **green onions**. 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 starting to soften, 4-5 min.



Add spices

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



Cook chili

Add **crushed 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**.



Finish and serve

Divide **veggie chili** between bowls. Dollop with **sour cream**, then sprinkle **cheese** and **green onions** over top. Serve with **tortilla chips**, for dipping.

Dinner Solved!