



Veggie Chili

with Tortilla Chips and Sour Cream

Veggie

Spicy

35 Minutes



Kidney Beans



Garlic, cloves



Mirepoix



Mexican Seasoning



Vegetable Broth Concentrate



Crushed Tomatoes



Cheddar Cheese, shredded



Sour Cream



Chipotle Powder



Tortilla Chips



Sweet Bell Pepper



Tomato Sauce Base

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

Bust out

Measuring spoons, strainer, measuring cups, large pot

Ingredients

	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Garlic, cloves	2	4
Mirepoix	113 g	227 g
Mexican Seasoning	2 tbsp	4 tbsp
Vegetable Broth Concentrate	1	2
Crushed Tomatoes	370 ml	796 ml
Cheddar Cheese, shredded	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Chipotle Powder 🌶️	¼ tsp	¼ tsp
Tortilla Chips	85 g	170 g
Sweet Bell Pepper	160 g	320 g
Tomato Sauce Base	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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.

Contact

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Prep

- Core, then cut **pepper** into ½-inch pieces.
- Using a strainer, 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 **mirepoix** and **peppers**. Cook, stirring often, until **veggies** start to soften, 4-5 min.



Cook aromatics

- Add **garlic**, **tomato sauce base**, **Mexican Seasoning** and **¼ tsp chipotle powder** to the pot with **veggies**. (**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.
- Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **veggies** soften and **chili** thickens slightly, 12-15 min.
- Season with **salt** and **pepper**, to taste.



Finish and serve

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

Dinner Solved!