

Veggie Chili

with Tortilla Chips and Sour Cream

Veggie

35 Minutes





Kidney Beans





Sweet Bell Pepper



Aromatics Blend





Garlic, cloves **Crushed Tomatoes**



Cheddar Cheese, shredded



Sour Cream



Mexican Seasoning





Vegetable Stock Powder



Tex-Mex Paste

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, measuring cups, large pot

Inaredients

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	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Tortilla Chips	85 g	170 g
Sweet Bell Pepper	160 g	320 g
Aromatics Blend	113 g	227 g
Garlic, cloves	2	4
Crushed Tomatoes	370 ml	796 ml
Cheddar Cheese, shredded	1/4 cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Vegetable Stock Powder	1 tbsp	2 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

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.



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 aromatics blend and peppers. Cook, stirring often, until **veggies** start to soften, 4-5 min.



Cook aromatics

• Add garlic, Tex-Mex paste and Mexican Seasoning to the pot with veggies. Cook, stirring often, until fragrant, 1 min.



Simmer chili

- Add stock powder, crushed tomatoes, beans and 3/4 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!

Contact

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^{*} Pantry items