



Veggie Chili Mac and Cheese

with Corn and Sweet Peppers

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!



Rigatoni



Kidney Beans



Yellow Onion



Sweet Bell Pepper



Corn Kernels



Mexican Seasoning



Diced Tomatoes



Cheddar Cheese, shredded



All-Purpose Flour



Chives

HELLO MEXICAN SEASONING

Give your chilli a boost of flavour from a mix of smoky, sweet and savoury spices!

Start here

Before starting, wash and dry all produce.

Bust Out

Medium bowl, measuring spoons, strainer, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Rigatoni	170 g	340 g
Kidney Beans	398 ml	796 ml
Yellow Onion	113 g	113 g
Sweet Bell Pepper	160 g	320 g
Corn Kernels	56 g	113 g
Mexican Seasoning	1 tbsp	2 tbsp
Diced Tomatoes	398 ml	796 ml
Cheddar Cheese, shredded	1 cup	2 cup
All-Purpose Flour	1 tbsp	2 tbsp
Chives	7 g	14 g
Milk*	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
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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1



Cook pasta

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Add the **rigatoni** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return the **pasta** to same pot.

2



Cook veggies

While the **pasta** cooks, drain and rinse the **beans**. Transfer to a medium bowl. Strain the **tomatoes**. Core, then cut the **pepper** into ¼-inch pieces. Peel, halve, then dice **half the onion** (whole onion for 4 ppl). Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl to melt, 1 min. Add the **onions, beans and peppers**. Cook, stirring occasionally until softened, 3-4 min. Season with **salt** and **pepper**.

3



Start sauce

Reduce heat to medium. Sprinkle the **flour** and **Mexican seasoning** over the **veggies**. Cook, stirring often, until **flour mixture** coats the **veggies**, 1 min. Whisk in **¾ cup milk** (dbl for 4 ppl). Stir often, until slightly thickened, 4-5 min. Stir in the **tomatoes, cheese** and **corn**. Cook, scraping up any **browned bits** from the bottom of the pan, until **sauce** is thick and creamy, 3-4 min. Remove from heat, then season with **salt** and **pepper**.

4



Assemble

Pour **chili-cheese sauce** over **rigatoni** in the large pot. Toss to combine.

5



Finish and serve

Finely chop the **chives**. Divide the **chili mac and cheese** between bowls. Top with **chives**.

Dinner Solved!