

Veggie Chilli with Tortilla Chips and Sour Cream

Veggie

Spicy

35 Minutes





Kidney Beans





Green Bell Pepper







Vegetable Broth Concentrate

Cheddar Cheese,

shredded

Yellow Onion

Mexican Seasoning



Crushed Tomatoes







Chipotle Powder





Tortilla Chips

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3:

- Mild: 1/8 tsp
- Medium: 1/4 tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

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

Ingredients

| 2 Person 370 ml 6 g 200 g | 4 Person 740 ml 12 g |
|------------------------------------|---|
| 6 g | 12 g |
| Ū | Ū |
| 200 g | |
| | 400 g |
| 56 g | 113 g |
| 1 tbsp | 2 tbsp |
| 1 | 2 |
| 370 ml | 740 ml |
| ⅓ cup | ½ cup |
| 3 tbsp | 6 tbsp |
| 170 g | 340 g |
| 1/4 tsp | 1/4 tsp |
| 85 g | 170 g |
| | |
| | |
| | 1 tbsp 1 370 ml ½ cup 3 tbsp 170 g ½ tsp |

^{*} 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.

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Prep

Core, then cut **pepper** into ½-inch pieces. Drain and rinse **beans**. Peel, then cut **carrot** into ¼-inch pieces. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). 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 powder to the pot. (NOTE: Reference heat guide.) Cook, stirring often, until fragrant, 1 min.



Simmer chilli

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 chilli thickens slightly, 12-15 min. Season with salt and pepper.



Finish and serve

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

Dinner Solved!