

INGREDIENTS

2 PERSON | 4 PERSON



Yellow Onion



1 | 2 Jalapeño 🖠



1 TBSP | 2 TBSP Flour Contains: Wheat



13.4 oz | 26.8 oz Cannellini Beans



Scallions



Garlic

1 TBSP | 2 TBSP

Southwest Spice

7.06 oz | 14.12 oz

Green Salsa

9 oz | 18 oz Italian Chicken Sausage Mix**



Chicken Stock Concentrates



2 TBSP | 4 TBSP Sour Cream Contains: Milk

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

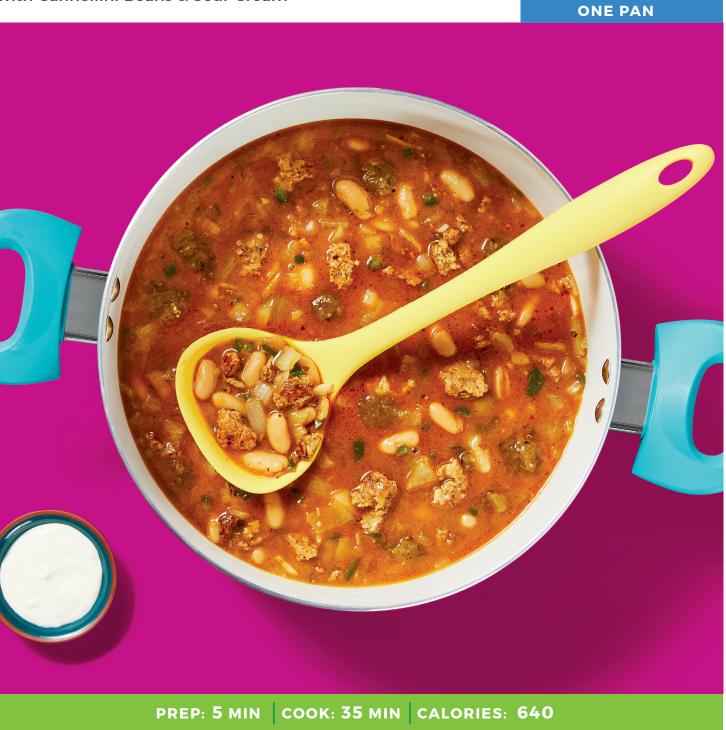
HELLO

CHILI VERDE

This Mexican-style stew is traditionally made with mild green chiles and tomatillo.

ONE-POT CHICKEN SAUSAGE CHILI VERDE

with Cannellini Beans & Sour Cream





SEASON OF LOVE

For a truly delicious pot of chili, taste as you go! Get familiar with your food by tasting and adjusting seasonings after each step. Adding salt and pepper throughout the cooking process helps infuse flavor directly into each element of the dish.

BUST OUT

- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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*Chicken Sausage is fully cooked when internal temperature reaches 165°.



- Wash and dry produce.
- Halve, peel, and dice onion. Peel and mince garlic. Trim and thinly slice scallions, separating whites from greens.
 Mince jalapeño, removing ribs and seeds for less heat.
- Heat a large drizzle of oil in a medium pot over medium-high heat. Add onion, garlic, and scallion whites. Add jalapeño to taste. Cook, stirring occasionally, until softened, 5-7 minutes.



- Stir stock concentrates, half the salsa (save the rest for serving), 1 cup water (2 cups for 4 servings), salt, and pepper into pot. Bring to a boil, then reduce heat to medium. Simmer until thickened. 7 minutes.
- Stir in beans and their liquid. Simmer until flavors are combined. 3-4 minutes more.



- Once aromatics are softened, add sausage* and Southwest Spice to pot. Cook, breaking meat up into pieces, until browned and cooked through, 6-8 minutes.
- Add flour and stir to combine.



- Taste and season chili with salt and pepper.
- Divide chili between bowls. Top with **sour cream**, **scallion greens**, and **remaining salsa**. Serve.

10-25