



ONE-POT CHICKEN SAUSAGE CHILI VERDE

with Cannellini Beans & Sour Cream

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Jalapeño



9 oz | 18 oz
Italian Chicken Sausage Mix**



1 TBSP | 2 TBSP
Southwest Spice Blend



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 | 4
Chicken Stock Concentrates



7.06 oz | 14.12 oz
Green Salsa



13.4 oz | 26.8 oz
Cannellini Beans



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.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 640



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°.



1 PREP & COOK AROMATICS

- **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.



3 MAKE CHILI

- 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.



2 COOK SAUSAGE

- 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.



4 FINISH & SERVE

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