



BLACK BEAN CHILI

with Zesty Tortilla Chips and Spicy Crema



HELLO SPICY CREMA

A mix of hot sauce, sour cream, and lime juice that makes this chili complete

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 710**



Long Green Pepper



Poblano Pepper



Yellow Onion



Corn Tortillas



Lime



Whole Peeled Tomatoes



Cumin



Southwest Spice Blend



Chili Powder



Black Beans



Sour Cream
(Contains: Milk)



Hot Sauce



Monterey Jack Cheese
(Contains: Milk)

START STRONG

If you have more time, let the chili cook longer—it will just get better. We recommend adding another ¼ cup water and simmering the chili for 30-45 minutes.

BUST OUT

- Zester
- Medium bowl
- Medium pot
- 2 Small bowls
- Baking sheet
- Vegetable oil (4 tsp | 7 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Long Green Pepper 1 | 2
- Poblano Pepper 1 | 2
- Yellow Onion 1 | 2
- Corn Tortillas 6 | 12
- Lime 1 | 2
- Whole Peeled Tomatoes 14 oz | 28 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Cumin 1 tsp | 2 tsp
- Chili Powder 1 tsp | 2 tsp
- Black Beans 13.4 oz | 26.8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Monterey Jack Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Halve, core, and seed **long green** and **poblano peppers**, then cut into ½-inch squares. Halve and peel **onion**, then cut into ½-inch pieces. Finely chop one **tortilla** into small pieces. Zest 1 tsp zest from **lime**, then halve; cut one half into wedges.



4 CUT CHIPS

Meanwhile, stack remaining **tortillas** and cut in half. Turn 90 degrees and cut in half again so that you have 4 stacks of wedge-shaped chips. Set aside. In a small bowl, stir together **lime zest**, remaining **chili powder**, and a pinch of **salt** and **pepper**.



2 START CHILI

Place **tomatoes** in a medium bowl. Using your hands, crush them into small pieces. (**TIP:** If you have a food processor or blender, you can pulse them in there instead.) Heat a large drizzle of **oil** in a medium pot over medium-high heat. Add **onion** and **both peppers**. Cook, stirring occasionally, until just softened, 2-3 minutes.



5 BAKE CHIPS AND MIX CREMA

Lightly **oil** a baking sheet, then place **tortillas** on it in a single layer. Drizzle with oil and sprinkle with **zest mixture** on both sides. Bake in oven until crisp, 8-10 minutes, flipping halfway through. Immediately season with **salt** once done. Meanwhile, in another small bowl, mix together **sour cream**, half the **hot sauce**, and **juice** from lime half. Season with salt and **pepper**.



3 SIMMER CHILI

Stir **Southwest spice**, **cumin**, ½ **tsp sugar**, and half the **chili powder** into pot. Cook, stirring, until fragrant, about 1 minute. Season with **salt** and **pepper**. Stir in **tomatoes**, **black beans** and their **liquid**, ¼ **cup water**, and **chopped tortilla**. Bring to a boil, then reduce heat to low. Simmer, stirring occasionally, until thickened, 18-20 minutes.



6 FINISH AND SERVE

Once **chili** is done, give it a check and add a splash of water if very thick. Divide between bowls. Sprinkle with **cheese** and dollop with **crema**. Drizzle with remaining **hot sauce** to taste. Serve with **chips** and **lime wedges** on the side.

DIG IN!

It doesn't matter where you are: it's chili season.

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