



PREP & BAKE WHITE BEAN CHICKEN CHILI

with Sour Cream, Monterey Jack & Tortilla Chips

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Sous Vide
Chopped Chicken



1 | 2
Cannellini Beans



1 | 2
Green Salsa



1 TBSP | 2 TBSP
Fajita Spice Blend



¼ Cup(s) | ½ Cup(s)
Monterey Jack
Cheese
Contains: Milk



1½ oz | 3 oz
Blue Corn
Tortilla Chips
Contains: Sesame



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Oven-Ready Tray



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

HELLO

CANNELLINI BEANS

Tender white beans with an earthy flavor and creamy texture



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 630



OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Kosher Salt
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees.
- Place **chicken** in **oven-ready tray** (for 4 servings, divide evenly between two trays). Using a fork or your hands, break up chicken into small pieces.



3 BAKE CHILI

- Bake, uncovered, on middle rack until chili bake is warmed through, 25-30 minutes. (For 4 servings, bake two trays side by side on middle rack.)



2 ASSEMBLE CHILI BAKE

- Add **salsa, beans and their liquid, Fajita Spice Blend,** and a **pinch of salt** to **oven-ready tray**; stir until well combined. (For 4 servings, divide evenly between two trays.)



4 FINISH & SERVE

- Taste **chili bake** and season with **salt** and **pepper**.
- Divide chili bake between bowls; top with **sour cream** and **Monterey Jack**. Serve with **tortilla chips** on the side. **TIP:** For a fun topping, **crush tortilla chips in their bag** and **sprinkle on top of chili bake**.