



Hearty Beef and Black Bean Chili

with Mexican-Spiced Sweet Potatoes

25-35 Minutes



- Ground Beef
- Lean Ground Bison
- Sweet Potato
- Beef Broth Concentrate
- Sour Cream
- Crushed Tomatoes
- Mexican Seasoning
- Black Beans
- Cilantro
- Cheddar Cheese, shredded
- Tex-Mex Paste

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, vegetable peeler, measuring spoons, strainer, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Lean Ground Bison	250 g	500 g
Sweet Potato	340 g	680 g
Beef Broth Concentrate	1	2
Sour Cream	3 tbsp	6 tbsp
Crushed Tomatoes	370 ml	796 ml
Mexican Seasoning	2 tbsp	4 tbsp
Black Beans	370 ml	740 ml
Cilantro	7 g	7 g
Cheddar Cheese, shredded	¼ cup	½ cup
Tex-Mex Paste	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

Contact

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Roast sweet potatoes

- Peel, then cut **sweet potatoes** into ½-inch pieces.
- Add **sweet potatoes**, **half the Mexican Seasoning** and **½ tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min.



Finish chili

- Add **broth concentrate**, **beans**, **crushed tomatoes** and **½ cup reserved bean liquid** (dbl for 4 ppl). (**TIP:** Use less liquid if you prefer a heartier chili!)
- Reduce heat to medium-low. Simmer, stirring occasionally, until **chili** thickens slightly, 6-9 min.
- Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, drain **beans**, reserving **liquid**, then rinse **beans**.
- Roughly chop **cilantro**.



Finish and serve

- Stir **sweet potatoes** into **chili**.
- Divide **chili** between bowls. Top with **cheese** and **cilantro**.
- Dollop **sour cream** over top.

Dinner Solved!



Start chili

- Heat a large pot over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**, **remaining Mexican Seasoning** and **Tex-Mex paste**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. **
- Season with **pepper**.

If you've opted to get **bison**, cook it in the same way the recipe instructs you to cook the **beef**.