

# DINNERLY



## Vegan Tex-Mex Chili with Sweet Potatoes & Tortilla Strips



20-30min



2 Servings

This vegan chili, filled with sweet potatoes and beans, is also loaded with flavor thanks to our Tex-Mex spice blend. To take it to the next level, we top it with crispy tortilla strips for crunch in every bite. We've got you covered!

### WHAT WE SEND

- 1 yellow onion
- 1 sweet potato
- ¼ oz Tex-Mex spice blend
- 14½ oz can whole peeled tomatoes
- 15 oz can cannellini beans
- 6 (6-inch) corn tortillas

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

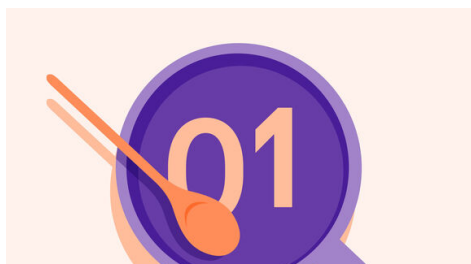
- medium pot
- medium skillet

### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

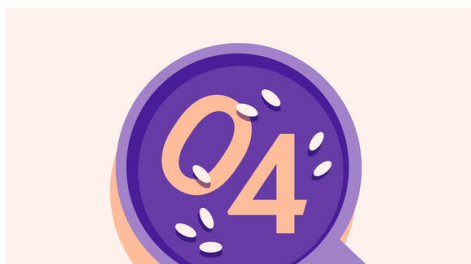
Calories 710kcal, Fat 30g, Carbs 97g, Protein 19g



#### 1. Cook onion & sweet potato

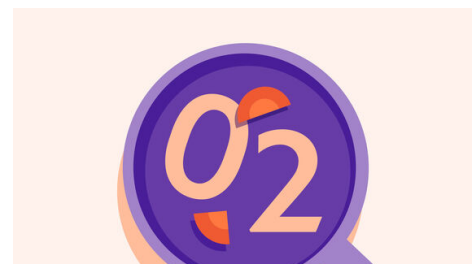
Coarsely chop **onion**. Peel **sweet potato** and cut into ½-inch pieces.

Heat **2 tablespoons oil** in a medium pot over medium-high. Add onions and sweet potato; cook until golden, about 5 minutes. Stir in **1 teaspoon salt** and **all of the Tex-Mex spice blend**; cook until fragrant, about 1 minute.



#### 4. Serve

Serve **vegan chili** topped with **tortilla strips**. Enjoy!



#### 2. Simmer stew

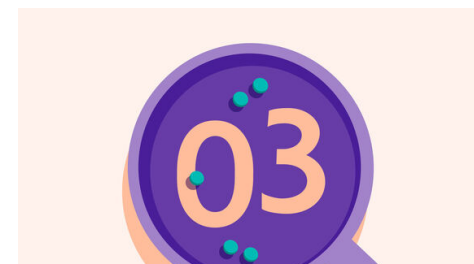
Stir in **tomatoes, beans and their liquid**, and **½ cup water**. Crush tomatoes with back of a spoon. Bring to a boil, then reduce heat to a simmer.

Simmer until flavors combine, **sweet potatoes** are tender, and liquid is slightly reduced, about 10 minutes. Season to taste with **salt** and **pepper**.



#### 5. ...

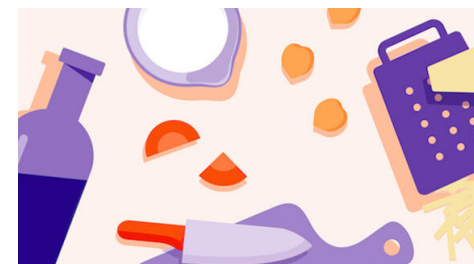
What were you expecting, more steps?



#### 3. Fry tortilla strips

Meanwhile, cut **3 tortillas** in half (save rest for own use). Stack halves and cut into thin strips.

In a medium skillet, heat **¼-inch oil** over medium-high until shimmering. Add tortilla strips; cook, stirring, until golden and crisp, 3–4 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Season with **salt**.



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!