

DINNERLY



Chorizo-Spiced Chicken Chili with Mixed Beans



30-40min



2 Servings

While a good ground beef chili can simmer for hours, this quick chicken chili needs less time on the stove than it takes to get everyone together for dinner. A handy blend of beans has a little something in there for everyone. And our secret? Chorizo chili spice blend, the power of several spices in one! We've got you covered!

WHAT WE SEND

- 1 can mixed beans
- 1 packet chicken broth concentrate
- boneless, skinless chicken breasts
- yellow onion
- chorizo chili spice blend

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 415kcal, Fat 16g, Carbs 24g, Protein 38g



1. Prep ingredients

Remove ends from **onion** and halve, peel, and finely chop. Cut **chicken** into 1-inch pieces.



2. Cook onion

Heat **2 tablespoons oil** in a medium pot over medium high. Add **onion** and cook, stirring, until browned, about 4 minutes. Add **chorizo chili spice blend** and cook, about 1 minute more.



3. Add chicken

Add **chicken** and $\frac{3}{4}$ **teaspoon salt**. Cook, stirring frequently until browned and cooked through, about 5 minutes.



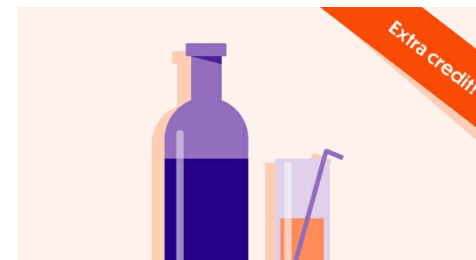
4. Simmer chili

Add $\frac{3}{4}$ **cup water**, **chicken broth packet** and $\frac{3}{4}$ **of the canned beans with their liquid** (reserve remaining $\frac{1}{4}$ can of beans and liquid for step 5). Bring to a boil, then lower to a simmer.



5. Finish chili

In a small bowl, mash the **remaining beans** and their liquid, then stir into **chili**. Simmer, stirring occasionally, until flavors meld, about 10 minutes. Season to taste with **salt** and **pepper**. Enjoy!



6. Sip

The chorizo chili spice blend used to flavor this chili calls for a bold Spanish red wine like a Tempranillo or Grenache. None on hand? No worries. Spike some bubbly water with a lemon or lime wedge and you're golden.