

DINNERLY



Chicken Chili Mac with Sour Cream



20-30min



2 Servings

Everyone knows someone who swears they have the best chili recipe, usually thanks to a secret ingredient. Is it beer? Cocoa powder? A spice you've never heard of? Here at Dinnerly, we keep it simple and we don't keep secrets—throw some macaroni into the mix and you've got a winner. We've got you covered!

WHAT WE SEND

- ½ lb elbow macaroni ¹
- 1 green bell pepper
- 10 oz pkg ground chicken
- 6 oz can tomato paste
- 2 (¼ oz) pkts taco seasoning
- 2 (1 oz) pkts sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷
- garlic

TOOLS

- medium saucepan
- large skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 960kcal, Fat 39g, Carbs 107g, Protein 48g



1. Boil pasta

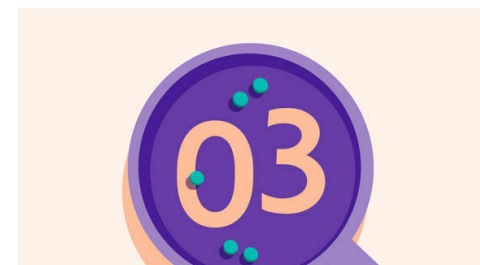
Bring a medium saucepan of **salted water** to a boil. Add **pasta** to boiling water and cook until al dente, stirring often to prevent sticking, 4–5 minutes. Reserve ½ **cup pasta water** for step 5. Drain pasta and return to saucepan off heat; cover to keep warm.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

Finely chop **2 teaspoons garlic**.



3. Start chili

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chopped peppers** and **a pinch each of salt and pepper**; cook, stirring occasionally, until browned and softened, about 5 minutes.

Add **ground chicken**, **1 tablespoon oil**, and **½ teaspoon salt**; cook, breaking up chicken with a spoon, until lightly browned and cooked through, about 3 minutes.



4. Simmer chili

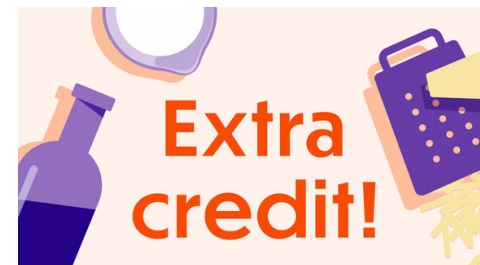
To same skillet, add **tomato paste**, **all of the taco seasoning**, and **chopped garlic**; cook 1 minute. Add **2 cups water** and bring to a simmer, scraping up any browned bits from bottom of skillet. Reduce heat to medium and simmer until **chili** thickens, about 5 minutes.



5. Finish & serve

Add **pasta**, **reserved pasta water**, and **1 tablespoon butter** to skillet with **chili**. Continue to cook over medium heat, stirring, 1–2 minutes more. Season to taste with **salt** and **pepper**.

Serve **chicken chili mac** with **sour cream** spooned over top. Enjoy!



6. Finish it your way!

Top your chili mac with all the fixings—cilantro, guacamole, pickled jalapeños, whatever you like!