



## Chicken, Corn & Sweet Potato Chili

with Pinto Beans & Cheddar Cheese



20-30min



2 Servings

Chili never looked so good! An aromatic blend of onions, garlic, and cilantro stems combines with tomato paste and Tex-Mex seasoning to create a delicious base. Chicken strips, pinto beans, sweet potato, and corn fill out this hearty chili, with surprise guest stars mushroom seasoning and enchilada sauce bringing major flavor. Top with shredded cheese and chopped onions to complete this comforting meal.

## What we send

- 1 red onion
- garlic
- 1 sweet potato
- ¼ oz fresh cilantro
- 10 oz pkg chicken breast strips
- 6 oz tomato paste
- ¼ oz Tex-Mex spice blend
- 15 oz can pinto beans
- 2 (4 oz) red enchilada sauce
- ¼ oz mushroom seasoning
- 5 oz corn
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- sugar

## Tools

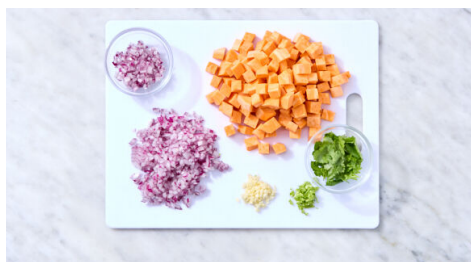
- large pot

### Allergens

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

### Nutrition per serving

Calories 770kcal, Fat 18g, Carbs 100g, Protein 57g



### 1. Prep ingredients

Finely chop **onion**. Set aside **2 tablespoons of chopped onion**. Finely chop **1 teaspoon garlic**. Peel **sweet potato** and cut into ½-inch pieces. Remove **cilantro leaves** from stems; finely chop **stems** and set aside leaves. Pat **chicken** dry, then season all over with **salt** and **pepper**.



### 4. Cook chili

Stir in **beans and their liquid, enchilada sauce, mushroom seasoning, sweet potatoes, chicken, corn**, and **1½ cups water**. Bring to a boil. Reduce heat and simmer until sweet potatoes are very tender and liquid is thickened, 20-25 minutes.



### 2. Cook potatoes & chicken

Heat **1 tablespoon oil** in a medium Dutch oven or pot over high. Add **sweet potatoes**. Season with **salt**. Cook, stirring occasionally, until browned in spots, 4-6 minutes. Transfer to a bowl. Heat **1 tablespoon oil** in same pot over medium-high. Add **chicken** in a single layer and cook until browned on the bottom, 3 minutes. Stir; cook until cooked through, 2 minutes more. Add to bowl.



### 5. Finish chili

Remove from heat and stir in **1 teaspoon sugar**. Season to taste with **salt** and **pepper**. Spoon into bowls and serve topped with **cheddar, cilantro leaves**, and **reserved onion**.



### 3. Sauté aromatics

Reduce heat to medium and add another **drizzle of oil** to the pot. Add **garlic, cilantro stems**, and **remaining onion** and cook, stirring, until softened, about 5 minutes. Add **1 tablespoon tomato paste** and cook, stirring, until tomato paste is darkened in color, about 2 minutes. Add **Tex-Mex seasoning** and cook until fragrant, about 30 seconds.



### 6. Check us out!

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