

DINNERLY



Tex-Mex Chicken Chili with Corn & Cannellini Beans



30min



2 Servings

Have you met white chili? A relative of the popular red chili, this variation is lighter in color but no less hearty or delicious. We treat crumbled Italian chicken sausage to Tex-Mex seasoning for a dose of flavorful flair before combining with corn and creamy cannellini beans. Cream cheese adds a silky touch, while cilantro and lime bring a tart bite. We've got you covered!

WHAT WE SEND

- ¼ oz fresh cilantro
- 1 lime
- ½ lb uncased Italian chicken sausage
- 2 (¼ oz) Tex-Mex spice blend
- 15 oz can cannellini beans
- 5 oz corn
- 2 (1 oz) cream cheese ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- small pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 25g, Carbs 58g, Protein 43g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; set **half of the leaves** aside for serving. Finely chop **cilantro stems** and **remaining leaves**.

Juice **half of the lime** ; cut **remainder of lime** into wedges.



2. Cook chicken sausage

Heat **1 tablespoon oil** in a small pot over medium-high. Cook **sausage** breaking up with a wooden spoon until browned and cooked through, 4–5 minutes. Add **Tex-Mex seasoning** and stir until fragrant, about 1 minute more.

Add **½ cup water**, scraping up any browned bits from bottom of pot. Add **cilantro stems and chopped leaves** and **beans and their liquid**; bring to a simmer.



3. Finish & serve

Once simmering, stir in **corn**, **lime juice**, and **cream cheese**. Cook, stirring, until cream cheese is melted and combined, 1–2 minutes. Season with **salt** and **pepper** to taste.

Top **chili** with **whole cilantro leaves** and serve with **lime wedges**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!