

DINNERLY



Smoky Chipotle Chicken & Sweet Potato Chili

with Beans & Sour Cream



30min



2 Servings

You can't deny the feel-good powers of a hearty bowl of chili, especially when it's made Dinnerly style. Chipotle chiles in adobo give the ground chicken, sweet potatoes, and kidney beans that signature smoky, spicy flavor we're always craving. Add a dollop of sour cream and a sprinkle of scallions for a very, very good night in. We've got you covered!

WHAT WE SEND

- 2 scallions
- 1 sweet potato
- 10 oz pkg ground chicken
- 1 oz chipotle chiles in adobo sauce ¹⁷
- ¼ oz taco seasoning
- 15 oz can kidney beans
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

TOOLS

- medium pot

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 24g, Carbs 71g, Protein 49g



1. Prep ingredients

Trim ends from **scallions**, then thinly slice, keeping dark greens separate.

Finely chop **2 teaspoons garlic**.

Scrub **sweet potato**, then cut into ¼-inch pieces.



2. CHICKEN VARIATION

Heat **2 tablespoons oil** in a medium pot over high until shimmering. Add **ground chicken** in large clumps and season with **salt** and **pepper**. Cook, without stirring, until well browned on the bottom, 3–5 minutes. Break up into smaller pieces.



3. Cook aromatics

To pot with **chicken**, add **scallion whites** and **light greens**, **chopped garlic**, **taco seasoning**, and **chipotle chiles** (use half for a milder chili, or omit if no spice is desired). Cook, stirring frequently, until fragrant and scallions and garlic are softened, about 1 minute (reduce heat if garlic is browning too quickly).



4. Simmer chili

To same pot with **chicken**, add **sweet potatoes**, **beans** and **their liquid**, **1½ cups water**, and **2 teaspoons salt**. Bring to a simmer over high; partially cover with a lid or foil. Reduce heat to medium; cook, stirring occasionally, until chicken is cooked through and sweet potatoes are softened, 15–20 minutes.



5. Finish & serve

Using a slotted spoon, transfer **¼ cup of the chili** to a small bowl; roughly mash with a fork. Stir back into pot with remaining chili to thicken slightly. Add **1 teaspoon vinegar** and season to taste with **salt** and **pepper**.

Serve **chicken and sweet potato chili** topped with **scallion dark greens** and a **dollop of sour cream**. Enjoy!



6. Take it to the next level

We're big cheese and carb lovers here at Dinnerly, so go the extra mile and serve this chili with shredded cheddar sprinkled over top and a slice of thick bread to soak up all the juices.