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Corn and Sweet Potato Chili

with Pinto Beans and Cheddar Cheese



20-30min



2 Servings

For this hearty vegetarian chili, we wanted to get as much flavor as we could from dried mushrooms and a spice mix of chili powder and cumin. There's the creamy texture of pinto beans and sweet potatoes, and the fresh crunch of corn kernels. We like to finish with a splash of Cholula hot sauce for heat and acidity. But of course, it wouldn't be chili without shredded cheddar cheese! Cook, relax...

What we send

- medium yellow onion
- Cholula
- dried mixed mushrooms
- tomato paste
- frozen corn
- chili powder
- sweet potato
- ground cumin
- can pinto beans
- cloves garlic

What you need

- coarse salt
- freshly ground black pepper

Tools

- box grater
- large pot
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 510.0kcal, Fat 19.2g, Proteins 23.0g, Carbs 54.6g



1. Rehydrate mushrooms

Bring ½ cup water to a boil in a small saucepan or kettle. Place dried mushrooms in a bowl and pour boiling water over top; let steep while you prep vegetables.



2. Prep vegetables

Peel and finely chop onion and garlic. Peel sweet potato and cut into ½-inch pieces. Drain and rinse pinto beans. Grate cheddar and set aside.



3. Sauté aromatics

Heat 1 tablespoon oil in a large pot over medium-high. Add onion and garlic and cook, stirring, until translucent, about 3 minutes.



4. Add vegetables

Add corn, sweet potato, and 1½ teaspoons salt to skillet. Cook, stirring, until starting to soften, about 3 minutes.



5. Add spices

Add chili powder, cumin and tomato paste and cook, stirring, until fragrant and combined, about 1 minute.



6. Stir in beans and water

Strain mushrooms. Add mushroom liquid (leaving any grit behind) and 2 cups water to the chili. Chop mushrooms and stir into chili along with pinto beans. Simmer until slightly thickened, about 20 minutes; season to taste with salt and pepper. Ladle chili into bowls, top with cheddar, and drizzle with Cholula, if desired. Enjoy!