Vegan Tex-Mex Chili
with Sweet Potatoes & Tortilla Strips

20-30min   2 Servings

This vegan chili, filled with sweet potatoes and beans, is also loaded with flavor thanks to our Tex-Mex spice blend. To take it to the next level, we top it with crispy tortilla strips for crunch in every bite. We've got you covered!
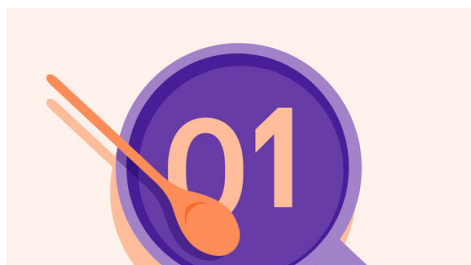
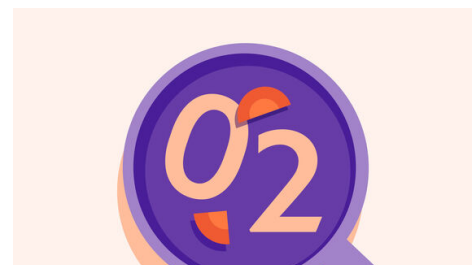### 1. Cook onion & sweet potato

Coarsely chop **onion**. Peel **sweet potato** and cut into ½-inch pieces.

Heat **2 tablespoons oil** in a medium pot over medium-high. Add onions and sweet potato; cook until golden, about 5 minutes. Stir in **1 teaspoon salt** and **all of the Tex-Mex spice blend**; cook until fragrant, about 1 minute.
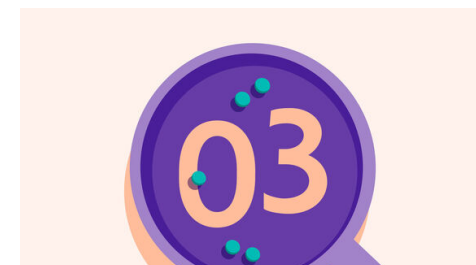
2. Simmer stew

Stir in **tomatoes, beans and their liquid**, and **½ cup water**. Crush tomatoes with back of a spoon. Bring to a boil, then reduce heat to a simmer.

Simmer until flavors combine, **sweet potatoes** are tender, and liquid is slightly reduced, about 10 minutes. Season to taste with **salt** and **pepper**.

3. Fry tortilla strips

Meanwhile, cut **3 tortillas** in half (save rest for own use). Stack halves and cut into thin strips.

In a medium skillet, heat **¼-inch oil** over medium-high until shimmering. Add tortilla strips; cook, stirring, until golden and crisp, 3–4 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Season with **salt**.

4. Serve

Serve **vegan chili** topped with **tortilla strips**. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!