



Corn & Sweet Potato Chili

with Pinto Beans & Cheddar Cheese



20-30min



2 Servings

Veggie 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. Pinto beans, sweet potato, and corn fill out this hearty chili, with surprise guest star 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
- 6 oz tomato paste
- ¼ oz Tex-Mex spice blend
- 15 oz can pinto beans
- 2 (4 oz) red enchilada sauce
- 5 oz corn
- 2 oz shredded cheddar-jack blend ⁷

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 630kcal, Fat 17g, Carbs 100g, Protein 24g



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.



2. Cook sweet potatoes

Heat **1 tablespoon oil** in a medium Dutch oven or pot over high. Add **sweet potatoes** and **a pinch of salt**. Cook, stirring occasionally, until well browned in spots, 4-6 minutes. Transfer to a bowl and set aside. Reduce heat to medium.



3. Sauté aromatics

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.



4. Cook chili

Stir in **beans and their liquid, enchilada sauce, sweet potatoes, 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.



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**.



6. Serve

Enjoy!