



# DINNERLY



## Chorizo-Spiced Chicken Chili with Mixed Beans

 30-40min  2 Servings

While a good ground beef chili can simmer for hours, this quick chicken chili needs less time on the stove than it takes to get everyone together for dinner. A handy blend of beans has a little something in there for everyone. And our secret? Chorizo chili spice blend, the power of several spices in one! We've got you covered!

### WHAT WE SEND

- 1 can mixed beans
- 1 packet chicken broth concentrate
- boneless, skinless chicken breasts
- yellow onion
- chorizo chili spice blend

### WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

### TOOLS

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 415.0kcal, Fat 16.8g, Proteins 38.3g, Carbs 24.8g



#### 1. Prep ingredients

Remove ends from **onion** and halve, peel, and finely chop. Cut **chicken** into 1-inch pieces.



#### 2. Cook onion

Heat **2 tablespoons oil** in a medium pot over medium high. Add **onion** and cook, stirring, until browned, about 4 minutes. Add **chorizo chili spice blend** and cook, about 1 minute more.



#### 3. Add chicken

Add **chicken** and  $\frac{3}{4}$  **teaspoon salt**. Cook, stirring frequently until browned and cooked through, about 5 minutes.



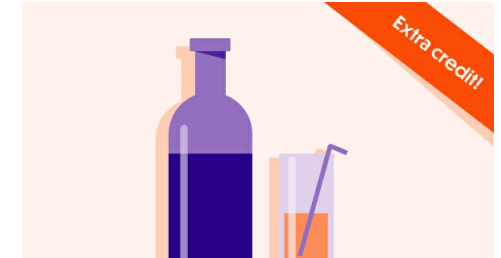
#### 4. Simmer chili

Add  $\frac{3}{4}$  **cup water**, **chicken broth packet** and  $\frac{3}{4}$  **of the canned beans with their liquid** (reserve remaining  $\frac{1}{4}$  can of beans and liquid for step 5). Bring to a boil, then lower to a simmer.



#### 5. Finish chili

In a small bowl, mash the **remaining beans** and their liquid, then stir into **chili**. Simmer, stirring occasionally, until flavors meld, about 10 minutes. Season to taste with **salt** and **pepper**. Enjoy!



#### 6. Sip

The chorizo chili spice blend used to flavor this chili calls for a bold Spanish red wine like a Tempranillo or Grenache. None on hand? No worries. Spike some bubbly water with a lemon or lime wedge and you're golden.