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Corn and Sweet Potato Chili

with Pinto Beans and Cheddar Cheese



30-40min



4 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

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

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 500.0kcal, Fat 20.8g, Proteins 19.4g, Carbs 52.2g



1. Rehydrate mushrooms

Bring 1 cup water to a boil in a small saucepan or kettle. Add dried mushrooms, remove from heat, and set aside to steep.



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 2 tablespoons oil in a large pot over medium-high. Add onion and garlic and cook, stirring occasionally, until translucent, about 3 minutes.



4. Add vegetables

Add corn, sweet potato, and 2 teaspoons salt. Cook, stirring, until beginning to soften, about 3 minutes more.



5. Add spices

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



6. Stir in beans and water

Strain mushrooms and 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 flavors meld, about 20 minutes; season to taste with salt and pepper. Ladle chili into bowls and top with cheese and Cholula, if desired. Enjoy!