

Vegetable Chili & Baked Sweet Potatoes

with Crispy Tortilla Strips

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Chefs, the long-awaited meeting of two comfort food greats—hearty chili and the loaded baked potato—is here at last. We're using sweet potatoes, whose natural sugars deepen in flavor when baked, mellowing the gentle heat of our chili. A blend of warming spices (including cumin, paprika, cayenne and more), cooked together with tomato paste, results in an intensely flavorful base for the vegetable chili, served right on top of the sweet potatoes. For crunchy and creamy finishes, we're garnishing it all with toasted tortilla strips and dollops of seasoned yogurt just before serving.



BLUE APRON WINE PAIRING:

Osorio Carménère, 2016

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Ingredients



4
CORN TORTILLAS



1 ½ cups
CANNELLINI BEANS



½ cup
PLAIN GREEK YOGURT



1
GREEN BELL PEPPER



4 oz
CHEDDAR CHEESE



4
SWEET POTATOES



2
CARROTS



2 cloves
GARLIC



2
SCALLIONS



2 Tbsp
TOMATO PASTE



1 Tbsp
VEGETABLE CHILI
SPICE BLEND*

KNICK KNACKS:

* Ground Cumin, Smoked Paprika, Garlic Powder, Onion Powder, Cayenne Pepper, Ground Coriander & Ground Cinnamon



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1 Prepare & bake the sweet potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the **sweet potatoes**; halve lengthwise.
- ☐ Place the sweet potatoes on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, cut sides up.
- ☐ Bake 34 to 36 minutes, or until tender when pierced with a fork. Remove from the oven and set aside in a warm place.

2 Prepare the remaining ingredients:

- ☐ While the sweet potatoes bake, wash and dry the remaining fresh produce.
- ☐ Stack the tortillas; cut in half, then into 1/2-inch-wide strips.
- ☐ Peel the carrots; thinly slice into rounds.
- ☐ Cut out and discard the stem, ribs and seeds of the pepper; medium dice.
- ☐ Peel and finely chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Drain and rinse the beans.
- ☐ Grate the cheese.



3 Toast the tortilla strips:

- ☐ While the sweet potatoes continue to bake, place the **tortilla strips** on a separate sheet pan. Drizzle with **2 tablespoons of olive oil** and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 5 to 7 minutes, or until lightly browned and crispy. Remove from the oven, leaving the oven on. Season with salt and pepper to taste.



4 Start the chili:

- ☐ While the tortilla strips toast, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots** and **pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.

5 Finish the chili:

- ☐ To the pan, add the **tomato paste** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the tomato paste is dark red and fragrant. Add **1 1/2 cups of water**. Heat to boiling on high. Once boiling, reduce the heat to medium-high and simmer, stirring occasionally, 4 to 6 minutes, or until slightly reduced in volume. Add the **beans**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the beans are slightly softened and heated through. Turn off the heat. Season with salt and pepper to taste.



6 Season the yogurt & serve your dish:

- ☐ Place the **yogurt** in a bowl; season with salt and pepper. Divide the **baked sweet potatoes** between 4 dishes. Top with the **finished chili**. Garnish with the **cheese**, seasoned yogurt, **toasted tortilla strips** and **green tops of the scallions**. Enjoy!