

Spicy Sweet Potato Chili

with White Beans & Cheddar Quesadillas

TIME: 45-55 minutes

SERVINGS: 2

This vegetarian chili is loaded with sweet potatoes, white beans, and tomatoes—and flavored with chipotle chile paste and Mexican spices. On the side, we're making quesadillas with squeaky cheese curds and melty cheddar (aged underground at Vermont's Jasper Hill Farm).



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Zesty & Tropical

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Ingredients



1 15-oz can
CANNELLINI
BEANS



1 14-oz can
WHOLE PEELED
SAN MARZANO
TOMATOES



2
FLOUR TORTILLAS



2 cloves
GARLIC



1
YELLOW ONION



1 lb
SWEET POTATOES



1 bunch
KALE



2
SCALLIONS

KNICK KNACKS:



2 tsps
CHIPOTLE CHILE
PASTE



2 oz
CHEDDAR CHEESE
CURDS



2 oz
CAVE-AGED
CHEDDAR CHEESE
PIECES



1 Tbsp
MEXICAN SPICE
BLEND*

* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and medium dice the **onion**. Peel and medium dice the **sweet potatoes**.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- ☐ Remove and discard the stems of the **kale**; roughly chop the leaves. Drain and rinse the **beans**. Place the **tomatoes** in a bowl; gently break apart with your hands.



2 Start the chili:

- ☐ In a large pot, heat a drizzle of olive oil on medium-high until hot. Add the **diced onion and sweet potatoes**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.

3 Add the aromatics:

- ☐ Add the **chopped garlic, sliced white bottoms of the scallions, and spice blend**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened and fragrant.



4 Finish the chili:

- ☐ Add the **chopped kale, beans, tomatoes, 2 1/2 cups of water, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Increase the heat to high and cook, stirring occasionally, 23 to 25 minutes, or until the liquid is thickened to your desired consistency and the sweet potatoes are tender when pierced with a fork. Turn off the heat and season with salt and pepper to taste.

5 Assemble the quesadillas:

- ☐ While the chili cooks, roughly chop the **cheese curds and cheese pieces**.
- ☐ Place the **tortillas** on a work surface. Top one half of each tortilla with the chopped cheeses; season with salt and pepper. Fold each tortilla in half over the filling.



6 Cook the quesadillas & serve your dish:

- ☐ Once the chili has cooked about 15 minutes, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium until hot. Add the **quesadillas** and cook 2 to 3 minutes per side, or until the tortillas are golden brown and the cheese is melted.
- ☐ Transfer to a cutting board and immediately season with salt. Carefully cut into equal-sized wedges.
- ☐ Serve the **finished chili** with the cooked quesadillas on the side. Garnish the chili with the **sliced green tops of the scallions**. Enjoy!