

Spicy Sausage Chilli

with Homemade Tortilla Chips



35 Minutes • Medium Spice • 2 of your 5 a day









Garlic Clove









Chives

Red Chilli



Kidney Beans



Ground Cumin

Natural Yoghurt

Pork Sausage Meat





Smoked Paprika



Finely Chopped Tomatoes



Red Wine Stock Paste



Wholewheat Tortilla

Before you start

Our fruit and veggies need a little wash before you

Cooking tools, you will need:

Frying Pan, Wooden Spoon, Garlic Press, Sieve, Measuring Jug, Baking Tray, Bowl.

Ingredients

	2P	3P	4P
Leek**	1	1	2
Garlic Clove	1	2	2
Bell Pepper***	1	2	2
Chives**	1 bunch	1 bunch	1 bunch
Red Chilli**	1/2	3/4	1
Kidney Beans	1 carton	1½ cartons	2 cartons
Pork Sausage Meat 13) 14)**	225g	340g	450g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Ground Cumin	1 sachet	1 sachet	2 sachets
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Water*	100ml	150ml	200ml
Red Wine Stock Paste 14)	1 sachet	1½ sachets	2 sachets
Wholewheat Tortilla 13)	2	3	4
Natural Yoghurt 7) **	75g	120g	150g

*Not Included **Store in the Fridge***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	705g	100g
Energy (kJ/kcal)	2721 /650	386/92
Fat (g)	26	4
Sat. Fat (g)	9	1
Carbohydrate (g)	64	9
Sugars (g)	23	3
Protein (g)	35	5
Salt (g)	4.77	0.68

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

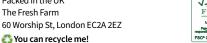
7) Milk 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

HelloFresh UK Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ





Prep the Veggies

Preheat your oven to 200°C. Trim the root and the dark green leafy part from the leek. Halve lengthways then thinly slice. Peel and grate the garlic (or use a garlic press). Halve the pepper and discard the core and seeds. Chop into small pieces. Finely chop the **chives**. TIP: Use scissors to make this easier. Halve the chilli lengthways, deseed then finely chop.



Start the Chilli

Heat a frying pan on medium-high heat with a splash of oil. Add the leek and pepper. Stir and cook until soft, 5-6 mins. TIP: Don't worry if they colour slightly, this will just add to the flavour! Meanwhile, drain and rinse the kidney beans in a sieve.



Cook the Chilli

Once the **veg** are soft, add the **sausage meat**. Cook until browned, 5-6 mins, using a spoon to break it up as it cooks. **IMPORTANT**: Wash your hands and equipment after handling raw meat. Season with salt and pepper. Add the garlic, chilli (add as much or as little as you like), smoked paprika and ground cumin. Cook for 1 minute more. Pour in the **finely chopped tomatoes**, water (see ingredients for amount) and kidney beans. Stir in the **red wine stock pot** to dissolve. Simmer until thick, 10-12 mins. **IMPORTANT**: The sausage meat is cooked when it's no longer pink in the middle.



Cut the Tortillas

While the **chilli** cooks, make the **tortilla chips**. Using some scissors, cut each **tortilla** into eight triangles (we used one **tortilla** per person but if you want to use two per person, that's fine - you have enough!).



Bake the Chips

Place the chips on a baking tray in a single layer and drizzle over some oil. Season with salt and pepper. Bake on the top shelf of your oven until golden, 4-5 mins. TIP: Keep an eye on them to make sure they don't burn!



Season and Serve

Taste the **chilli** and add more **salt** and **pepper** if necessary. Serve the sausage chilli in bowls with a spoonful of **yogurt** on top and a sprinkling of chives. Place the tortilla chips on the side of the bowl (for scooping purposes).

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.