

# Sausage Chilli with Homemade Tortilla Chips





#### **HELLO PAPRIKA**

Some zoos mix paprika into the flamingo feed to help them maintain their beautiful pink feathers!





Garlic Clove









Chives

**Kidney Beans** 



Smoked Paprika



**Ground Cumin** 



**Diced Tomatoes** 







Beef Stock Pot

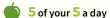


Whole Wheat Soft Tortillas



Natural Yoghurt











At the Fresh Farm, we like to help you pack as much flavour as possible into your cooking in as short a time as possible. One trick for achieving this is to use sausage meat, as it's already well seasoned and packed with delicious herbs and spices. Savoury and time saver-y! You're welcome!

# **BEFORE YOU** START

Our fruit and veggies need a little wash before you use them! Make sure you've got a Fine Grater (or Garlic Press), Frying Pan, Colander, Measuring Jug, some Baking Paper and a Baking Tray, Now, let's get cooking!



#### **■ PREP THE VEGGIES**

Preheat your oven to 200°C. Remove the root and dark green top from the leek, halve lengthways and slice into thin half moons. Peel and grate the **garlic** (or use a garlic press). Halve, then remove the core from the red pepper and chop into 1cm pieces. Chop the **chives** into ½cm pieces. **\*TIP:** Use scissors to do this if you want!



### START THE CHILLI

Heat a frying pan on medium-high heat with a drizzle of oil. Add the leek and pepper. Stir and cook until soft, 5 mins. \*TIP: Don't worry if they colour slightly, this will just add to the flavour! Break the sausage meat into 2cm chunks. **\* TIP:** Remember to wash your hands after handling raw meat Drain and rinse the kidney beans in a colander.



## **COOK THE CHILLI**

Once the **pepper** is soft, add the **sausage** meat. Stir and cook until browned, 5 mins. Use a wooden spoon to break it up while it cooks. Add a pinch of salt and pepper. Add the garlic, smoked paprika and ground cumin. Cook for 1 minute more. Pour in the diced tomatoes and water (amount specified in the ingredient list). Stir in the **beef stock pot** (make sure it dissolves), then add the **kidney beans**. Cook until thick, 10-12 mins.



#### **CUT THE TORTILLAS**

While the chilli cooks, make the tortilla chips! 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 tortilla chips on a lined baking tray in a single layer and drizzle over some olive oil. Sprinkle on a pinch of salt and a grind of **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 **yoghurt** on top and a sprinkling of chives. Place the tortilla chips on the side of the bowl (for scooping purposes). Enjoy!

# **INGREDIENTS**

Leek, sliced	1
Garlic Clove, grated	1
Red Pepper, chopped	1
Chives, chopped	½ bunch
Sausage Meat 14)	280g
Kidney Beans	1 tin
Smoked Paprika	1½ tsp
Ground Cumin	1½ tsp
Diced Tomatoes	1 tin
Water*	100ml
Beef Stock Pot	1
Whole Wheat Soft Tortillas 13)	2
Natural Yoghurt 7)	1 pot
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\*Not Included

NUTRITION	PER SERVING	<b>PER 100G</b>
Energy (kcal)	712	91
(kJ)	2964	379
Fat (g)	35	5
Sat. Fat (g)	12	2
Carbohydrate (g)	51	7
Sugars (g)	20	2
Protein (g)	41	5
Salt (g)	7.43	0.95

# 7) Milk 13) Gluten 14) Sulphites

Beef Stock Pot: Water, Yeast Extract, Flavourings, Salt, Glucose, Sugar, Beef Jus (2%), Stabiliser (Tara Gum), Onion Juice, Ground Bay, Ground Black Pepper.



#### THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

You made this, now show it off! Share your creations with us:









