



In your box

- 1 Red Onion
- 6 tsp. Chicken Demi-Glace
- 15 ½ oz. Black Beans
- 1 ½ Tbsp. Light Chili Powder
- 2 Lime
- 3 oz. Shredded Cheddar-Jack Cheese
- 4 oz. Sour Cream
- 24 oz. Italian Pork Sausage Links
- 18 oz. Sweet Potato
- 15 oz. Crushed Tomatoes

*Contains: milk

You will need

- Salt, Pepper
- Slow Cooker, Wire-Mesh Strainer

HOME CHEF
Fresh
AND EASY

Slow-Cooker

Sausage, Sweet Potato, and Black Bean Chili

with cheddar-jack cheese and sour cream

NUTRITION per serving—Calories: 547, Carbohydrates: 43g, Fat: 29g, Protein: 30g, Sodium: 1624mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time
LOW HEAT
4-5 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.



1

Prepare the Ingredients

- Halve and peel **red onion**. Cut halves into ½" dice.
- Peel and cut **sweet potato** into 1" dice.
- Halve **limes** and cut into wedges.
- Drain **black beans** in a wire-mesh strainer and rinse.
- Remove **Italian sausage** from casing.



2

Prepare the Slow Cooker

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- In a clean slow cooker, combine **tomatoes, sweet potato, onion, black beans, chili powder, demi-glace, Italian sausage, ½ tsp. salt, and a pinch of pepper.**



3

Cook the Meal

- Turn slow cooker on to low heat. Cover, and cook until **Italian sausage** reaches a minimum internal temperature of 160 degrees, 4-5 hours.



4

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **cheese** and **sour cream**. Squeeze **lime wedges** over to taste. Bon appétit!