



In your box

- 1 Chipotle Pepper in Adobo Sauce
- 15 oz. Cannellini Beans
- 2 Garlic Cloves
- 1 Red Bell Pepper
- 3 oz. Sour Cream
- 2 oz. Shredded Cheddar-Jack Cheese
- 16 oz. Italian Pork Sausage Links
- 2 oz. Smoky BBQ Sauce
- ½ oz. Flour
- 15 oz. Crushed Tomatoes

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper

Large Pot, Mixing Bowl, Wire-Mesh Strainer

Minimum Internal Protein Temperature				
145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

4-Serving Meal



One-Pot Chipotle BBQ Sausage and White Bean Chili

with sour cream

NUTRITION per serving—Calories: 569, Carbohydrates: 40g, Sugar: 13g, Fiber: 1g, Protein: 33g, Sodium: 1752mg, Fat: 31g, Saturated Fat: 13g
 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.

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
35-45 min.	5 days	Easy	Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Cook the Sausage

- Remove **Italian sausage** from casing, if necessary.
- Place a large pot over medium-high heat and add 1 tsp. **olive oil**. Add Italian sausage to hot pot and break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Remove from burner. Transfer sausage to a plate. Reserve pot; no need to wipe clean.
- While sausage cooks, prepare ingredients.



2. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into 1" dice.
- Drain and rinse **white beans** in a wire-mesh strainer.
- Stem, seed, remove ribs, and cut **red bell pepper** into 1" dice.
- Mince **garlic**.
- Mince **chipotle in adobo**.



3. Start the Chili

- Return pot used to cook sausage to medium-high heat and add 1 tsp. **olive oil**. Add **red bell pepper, garlic, ¼ tsp. salt,** and a pinch of **pepper** to hot pot. Stir occasionally until peppers are tender, 2-3 minutes.
- Stir in **crushed tomatoes, chipotle in adobo, beans,** and 3 cups **water**. Bring to a simmer, scraping bottom of pan to loosen the caramelized bits.
- Once simmering, add **flour-water mixture** and stir constantly until combined, 2-3 minutes.



4. Finish the Chili

- Add **sausage and any accumulated juices** and ½ tsp. **salt** to hot pot and stir to combine.
- Reduce heat to medium-low. Stir occasionally until chili thickens, 8-10 minutes.
- Remove from burner. Add **BBQ sauce** and stir to combine.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **chili** with **sour cream** and **cheese**. Bon appétit!