



One-Pot Spicy Italian Sausage and Pepper Chili

WITH CHIPOTLE CREMA AND CHEDDAR

4-Serving
Family Meal



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt
Colander, Medium Pot

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 2 Green Onions
- 8 oz. Mixed Diced Peppers
- 16 oz. Italian Pork Sausage Links
- 8 oz. Black Beans
- 🔪 ¼ tsp. Red Pepper Flakes
- ½ oz. Flour
- 4 tsp. Chicken Broth Concentrate
- 🔪 2 oz. Chipotle Crema
- 8 oz. Fire Roasted Diced Tomatoes
- 2 oz. Shredded Cheddar Cheese

Minimum Internal Protein Temperature

| | | | | |
|------|-------------|------|---------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | | Ground Pork | |
| 165° | Chicken | | Ground Turkey | |

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19081

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Remove **Italian sausage** from casing, if necessary.



2. Start the Sausage

- Place a medium pot over medium heat.
- Add 1 tsp. **olive oil** and **Italian sausage** to hot pot. Break up sausage into smaller pieces until beginning to brown, 1-2 minutes.



3. Add the Vegetables

- Add diced **peppers** and **white portions of green onions** to hot pot.
- Stir occasionally until peppers begin to soften and **Italian sausage** reaches a minimum internal temperature of 160 degrees, 5-6 minutes.



4. Finish the Chili

- Drain and rinse **black beans** in a colander.
- Add **flour** to hot pot and stir until no dry flour remains.
- Stir in 1 cup **water**, half the **red pepper flakes** (add remaining to taste, if desired), **chicken broth concentrate**, **tomatoes**, black beans, and ½ tsp. **salt**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 5-6 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **chipotle crema** (to taste), **cheese**, and **green portions of green onions**. Bon appétit!