



In your box

- 2 tsp. Mirepoix Base
- 1 French Roll
- 15 oz. Crushed Tomatoes
- 2 oz. Sour Cream
- 3 oz. Shishito Peppers
- 2 oz. Shredded Cheddar Cheese
- 2 Garlic Cloves
- 1 ½ Tbsp. Chile and Cumin Rub
- 2 Green Onions
- 15 oz. Cannellini Beans



Smoky Tomato and White Bean Chili

with cheddar croutons and sour cream

NUTRITION per serving—Calories: 522, Carbohydrates: 57g, Fat: 23g, Protein: 24g, Sodium: 1679mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Pepper

Medium Pot, Medium Non-Stick Pan

👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Trim **shishito peppers** and cut into ½" rounds.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Cut **French roll** into ½" cubes.
- Drain and rinse **cannellini beans**.



2

Start the Chili

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **shishitos** to hot pot and stir occasionally until lightly charred, 3-5 minutes.
- Add **garlic, white portions of green onions, and chile and cumin rub** and stir occasionally until garlic is fragrant, 1-2 minutes.



3

Finish the Chili

- Add **crushed tomatoes, mirepoix base, cannellini beans,** and ¼ cup **water** to pot.
- Bring to simmer. Once simmering, stir occasionally until slightly thickened, 8-10 minutes.
- *Simmering liquids will still be bubbling slightly.*
- While chili simmers, make croutons.



4

Make the Croutons

- Place a medium non-stick pan over medium heat and add 1½ tsp. **olive oil**.
- Add **cubed roll** to hot pan. Stir occasionally until lightly browned, 3-4 minutes.
- Add **cheese** and stir constantly until cheese melts, 30-60 seconds.
- Remove from burner and season with a pinch of **salt** and **pepper**.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **chili** with **croutons** and garnishing with **sour cream** and **green portions of green onions**. Bon appétit!