



Anna's Mexican Chicken Chilli

with Homemade Tortilla Chips

Grab your Meal Kit with this symbol 



Carrot



Zucchini



Long Green Chilli (Optional)



Chicken Thigh



Sweetcorn



Red Kidney Beans



Mexican Fiesta Spice Blend



Tomato Paste



Passata



Chicken Stock



Mini Flour Tortillas





Shredded Cheddar Cheese



Sour Cream

 Hands-on: **25-35 mins**
Ready in: **30-40 mins**

 Spicy (optional long green chilli and Mexican Fiesta spice blend)

 Eat me early

With punchy flavours, lots of goodness (thanks, veggies and red kidney beans!) and a tantalising mix of soft and crisp textures, this delightful chicken chilli is an ode to our pocket-rocket colleague Anna.

Pantry items

Olive Oil, Brown Sugar, Butter

Before you start

Our fruit and veggies need a little wash first!

You will need

Large frying pan · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
zucchini	1	2
long green chilli (optional)	½	1
chicken thigh	1 packet	1 packet
sweetcorn	1 tin (125g)	1 tin (300g)
red kidney beans	1 tin	2 tins
Mexican Fiesta spice blend	1 sachet	2 sachets
tomato paste	1 sachet	2 sachets
passata	1 packet (200g)	2 packets (400g)
water*	¼ cup	½ cup
brown sugar*	1 tsp	2 tsp
chicken stock	1 cube	2 cubes
mini flour tortillas	4	8
butter*	20g	40g
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
sour cream	1 packet (100g)	1 packet (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3740kJ (893Cal)	454kJ (109Cal)
Protein (g)	56.5g	6.9g
Fat, total (g)	42.8g	5.2g
- saturated (g)	20.9g	2.5g
Carbohydrate (g)	60.7g	7.4g
- sugars (g)	21.8g	2.7g
Sodium (g)	1800mg	219mg

Allergens

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)



1. Get prepped

Preheat the oven to **200°C/180°C fan-forced**. Grate the **carrot** (unpeeled). Roughly chop the **zucchini**. Thinly slice the **long green chilli** (see **ingredients list**), if using. Cut the **chicken thigh** into 2cm chunks. Drain the **sweetcorn**. Drain the **red kidney beans**.



4. Bake the tortilla chips

While the veggies are simmering, cut the **mini flour tortillas** (see **ingredients list**) into quarters. Divide the **tortillas** between two oven trays lined with baking paper, arranging them in a single layer. Brush (or spray) with **olive oil** and season with a **pinch of salt** and **pepper**. Bake until lightly golden and crisp, **5-7 minutes**.

TIP: Arranging the tortillas in a single layer ensures they crisp up evenly.



2. Cook the chicken

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Add the **chicken** and cook, stirring, until browned, **3-4 minutes**. Transfer to a plate and set aside (the chicken will finish cooking in step 5).



5. Finish the chicken chilli

While the tortilla chips are baking, add the **red kidney beans** and **chicken** to the frying pan with the veggies and stir to combine. Simmer until the chicken is cooked through, **2 minutes**. Stir through the **butter** until melted and season to taste with **salt** and **pepper**.



3. Cook the veggies & sauce

SPICY! If you are sensitive to heat, feel free to add less of the spice blend. Return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **carrot**, **zucchini** and **sweetcorn** and cook, stirring, until softened, **4-5 minutes**. Add the **Mexican Fiesta spice blend** and **tomato paste** and cook until fragrant, **1-2 minutes**. Add the **passata**, **water** and **brown sugar** and crumble in the **chicken stock** (**1 cube for 2 people / 2 cubes for 4 people**). Simmer until slightly thickened, **3-4 minutes**.



6. Serve up

Divide the Mexican chicken chilli between bowls. Top with the **shredded Cheddar cheese**, a dollop of **sour cream** and the long green chilli (if using). Serve the homemade tortilla chips on the side for scooping.

Enjoy!