



# Chicken Chili

with **Sweet Potato, White Beans, and Pull-Apart Garlic Bread**

We love garlic bread in all its forms, but this pull-apart version is something special. We slice a mini baguette in a crosshatch pattern, cutting halfway through while leaving the bottom intact. The loaf is stuffed with garlic butter and mozzarella, then baked until gooey and crisp. The result? Tearable, shareable garlic bread perfect for pairing with a mouthwatering chicken chili.

35-45 minutes      800 calories per serving

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## Ingredients

- 1 can white beans
- 1 sweet potato
- ¾ ounce parsley, divided
- 1 yellow onion
- 2 cloves garlic, divided
- 2 packets unsalted butter
- 1 teaspoon chili powder
- 12 ounces ground chicken
- 1 can whole peeled tomatoes
- 1 demi-baguette
- 1 ounce shredded mozzarella cheese

## You'll need

- olive oil
- kosher salt
- black pepper
- potato masher (optional)
- aluminum foil
- baking sheet
- 10" large pot

## Recipe tips

Be sure to read through the entire recipe before you begin cooking.

No vegetable peeler? Using a knife, slice off and discard both ends of the potato, then stand it on your cutting board. Carefully cut downward, following the curve of the potato, to remove the peel. We like the smooth texture that peeling provides; if you prefer, feel free to skip the peeling.

If you don't have a microwave, melt butter in a small pot over medium heat, then stir in garlic and salt.

The chicken might have a slight odor as a natural reaction to its vacuum packing. USDA recommends cooking ground chicken to 165°F.

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### 1. Prepare ingredients

Preheat oven to 450°F. Drain and rinse **white beans**; place **1 cup** in a large bowl (save remainder for another recipe). Using a fork or potato masher, mash **half of beans** in bowl. Rinse all produce. Peel **sweet potato** and cut into ½-inch cubes (see recipe tip). Roughly chop **parsley** leaves, discarding stems. Peel **onion** and cut into small dice. Mince **garlic**. In a small heatproof bowl, combine **butter** and **half of garlic** for Step 3.



### 2. Roast sweet potato

Line a baking sheet with foil, then add **sweet potato** and toss with **2 teaspoons olive oil**, **¼ teaspoon salt**, and **pepper** as desired. Arrange in a single layer; roast until lightly browned and beginning to soften, about 15 minutes (move on to Step 3—but don't forget to come back!). Then, using a fork or potato masher, gently mash **half of roasted sweet potato** on sheet.



### 3. Cook aromatics and chicken

While sweet potato roasts, heat **2 teaspoons olive oil** in a large pot over medium-high heat. When oil is shimmering, add **chili powder**, **onion**, **remaining garlic**, **¼ teaspoon salt**, and **pepper**, then add **chicken**. Cook, breaking up meat, until aromatics are soft and chicken is browned, about 5 minutes. Meanwhile, add **¼ teaspoon salt** to bowl with butter and garlic; microwave in 30-second intervals until melted (see recipe tip).



### 4. Simmer chili

Add **whole peeled tomatoes and their juices** to bowl with beans; using your hands, gently crush **tomatoes** until no large chunks remain (work slowly to avoid a messy splatter). Stir **beans and tomatoes** into pot with chicken, along with **roasted sweet potato** (reserve sheet) and **1½ cups water**. Bring to a boil over high heat, then reduce heat to medium high; simmer until flavors have melded, 10–15 minutes. Season with **¼ teaspoon salt** and **pepper**; remove pot from heat.



### 5. Prepare garlic bread

While chili simmers, remove and discard foil from baking sheet, then line with new foil and drizzle with **olive oil**. Cut diagonal slices about halfway through **baguette**, without slicing all the way through, spacing cuts about 1 inch apart. Repeat in the opposite direction to create a crosshatch pattern. Add **baguette** to prepared sheet. Using your fingers, gently space apart slices; drizzle **garlic butter** between slices and stuff with **mozzarella**.



### 6. Plate chili and garlic bread

Drizzle top of **garlic bread** with **olive oil**, then loosely wrap in foil from sheet and crimp edges to seal. Transfer sheet with **garlic bread** to oven; bake until cheese is melted, 7–9 minutes, then carefully unwrap and continue baking until golden and crisp, 2 minutes more. Divide **chicken chili** between serving bowls and garnish with **half of parsley**. Sprinkle **remaining parsley** over garlic bread and serve with chili. Enjoy!

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