



ONE-POT BEEF AND BLACK BEAN CHILI

with Spicy Crema and Monterey Jack Cheese



HELLO

SPICY CREMA

This tasty topping adds a cool contrast and a subtle kick.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 790



Yellow Onion



Ground Beef



Southwest
Spice Blend



Diced Tomatoes



Beef Stock
Concentrate



Monterey Jack
Cheese
(Contains: Milk)



Jalapeño



Mexican Spice
Blend



Tomato Paste



Black Beans



Sour Cream
(Contains: Milk)



Hot Sauce

START STRONG



For a truly delicious pot of chili, taste as you go! Get familiar with your food by tasting and adjusting seasonings after each step. Seasoning throughout the cooking process helps infuse flavor directly into each element of the dish.

BUST OUT

- Medium pot
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Onion 1 | 2
- Jalapeño  1 | 2
- Ground Beef* 10 oz | 20 oz
- Mexican Spice Blend 1 TBSP | 2 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Tomato Paste 3 TBSP | 6 TBSP
- Diced Tomatoes 14 oz | 28 oz
- Black Beans 13.4 oz | 26.8 oz
- Beef Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Hot Sauce  1 tsp | 2 tsp
- Monterey Jack Cheese ¼ Cup | ½ Cup

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







1 PREP

Wash and dry all produce. Halve, peel, and dice **onion**. Slice half the **jalapeño** into thin rounds; mince remaining half. **TIP:** Remove ribs and seeds for less heat.



2 COOK ONION

Heat a large drizzle of **oil** in a medium pot over medium-high heat. Add **onion** and **minced jalapeño**; season with **salt** and **pepper**. Cook, stirring, until softened, 5-7 minutes.



3 COOK BEEF

Add **beef**, **Mexican Spice**, **Southwest Spice**, **salt**, and **pepper** to same pot. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.



4 COOK CHILI

Stir **tomato paste** into pot. Cook, stirring, until dark red and combined, 1-2 minutes. Add **diced tomatoes**, **black beans** (and their liquid), **stock concentrate**, **¼ cup water**, **salt**, and **pepper**; stir to combine. Bring to a simmer and cook, uncovered, until thickened, about 10 minutes. Turn off heat. Taste and season with salt and pepper.



5 MAKE CREMA

Meanwhile, in a small bowl, combine **sour cream** and **hot sauce**; season with **salt** and **pepper**. Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.



6 SERVE

Divide **chili** between bowls. Top with **cheese**, **crema**, and as much **sliced jalapeño** as you like.

FULLY LOADED

Garnish your bowl of chili with some crumbled corn chips for a killer crunch.

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