



SLOW COOKER BEEF & BLACK BEAN CHILI BAR

with Cheddar, Scallions, Red Pepper Crema & Tortilla Chips

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Long Green
Pepper



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



20 oz | 40 oz
Ground Beef**



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 TBSP | 2 TBSP
Mexican Spice
Blend



1 | 2
Tomato Paste



5 | 10
Beef Stock
Concentrates



2 | 4
Black Beans



14 oz | 28 oz
Diced Tomatoes



1 | 2
Tomato



1.5 oz | 3 oz
Blue Corn Tortilla
Chips
Contains: Sesame



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

SLOW COOKER

Easy, tasty, hands-off cooking for a crowd is what slow cooker meals are all about.

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 5 MIN | COOK: 4 HR 15 MIN | CALORIES: 840



2X FLAVOR SAVOR

Refrigerate leftover chili and toppings in separate airtight containers (store chips at room temp); reheat chili on the stovetop over medium heat or microwave until warmed through before serving.

BUST OUT

- Small bowl
- Slow cooker
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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



1 START PREP

- Wash and dry produce.
- Halve, core, and dice **green pepper** into ½-inch pieces. Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Place **scallion greens** in a small bowl and cover with plastic wrap; refrigerate until ready to serve.



3 FINISH CHILI

- If there's excess grease in your slow cooker, carefully pour or spoon it out. Stir in **stock concentrates**, **beans and their liquid**, and **diced tomatoes**. Cover and increase heat to high; cook until tomatoes break down and flavors meld, 4-6 hours.
- Taste and season with **salt and pepper**.



2 START CHILI

- Set a 5- to 6-quart slow cooker to the sauté/brown setting and add a **large drizzle of oil**. Once oil is hot, add **beef***, **green pepper**, **garlic**, **scallion whites**, **Southwest Spice Blend**, **Mexican Spice Blend**, and a **big pinch of salt and pepper**.
- Cook, breaking meat up into pieces, until browned and mostly cooked through, 3-5 minutes.
- Stir in **tomato paste** and cook, stirring, until slightly darkened, 1-2 minutes. **TIP: No sauté setting on your slow cooker? No problem! Follow the same instructions using a large pan over medium-high heat, then transfer contents to slow cooker at the end of this step.**



4 FINISH PREP & SERVE

- When chili is ready to serve, dice **tomato** into ½-inch pieces. Lightly crush **tortilla chips** in bag.
- Serve **chili**, **scallion greens**, tomato, tortilla chips, **red pepper crema**, and **cheddar** family style and let everyone build their own chili bowl!