



VEGAN ONE-POT RED & BLACK BEAN CHILI

with Vegan Spicy Crema & Tortilla Chips

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Jalapeño



1 | 2
Tomato Paste



14 oz | 28 oz
Diced Tomatoes



1 | 2
Kidney Beans



1 | 2
Black Beans



2 TBSP | 4 TBSP
Mexican Spice Blend



1 | 2
Veggie Stock Concentrate



4 TBSP | 8 TBSP
Vegan Crema
Contains: Soy



1 tsp | 2 tsp
Hot Sauce



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



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*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.



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If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 1200



10 oz | 20 oz
Organic Ground Beef**

Calories: 1150



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 830



HELLO

MEXICAN SPICE BLEND

Chili powder and oregano add smoky herbaceousness.

AMAZING PASTE

After stirring the tomato paste into the pot in Step 2, give it a minute to caramelize—you'll be rewarded with a huge hit of umami.

BUST OUT

- Large pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)
- Large pan

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1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Halve **jalapeño** lengthwise, removing ribs and seeds for less heat. Cut one half into half-moons; mince remaining jalapeño.



3 FINISH CHILI

- To same pot, add **diced tomatoes, kidney beans and their liquid, black beans and their liquid, Mexican Spice Blend, stock concentrate, ¼ cup water (½ cup for 4 servings), salt, and pepper**; stir to combine. Cover pot and bring to a simmer.
- Once simmering, uncover and cook, stirring occasionally and scraping up any browned bits from bottom of pot, until slightly thickened and flavors meld, 8-10 minutes.
- Taste and season **chili** with **salt and pepper**.

- Once **chili** is slightly thickened, stir in **beef** or **organic beef**.



2 START CHILI

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and **minced jalapeño**. Cook, stirring, until softened, 2-3 minutes.
- Stir **tomato paste** into pot with **scallion mixture**. Cook, stirring, until dark red and combined, 1-2 minutes.

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef** or **organic beef**; season with **salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



4 FINISH & SERVE

- While chili simmers, in a small bowl, combine **crema** with **hot sauce** to taste. Season with **salt and pepper**.
- Divide **chili** between bowls. Drizzle with as much **spicy crema** and **sliced jalapeño** as you like. Garnish with **scallion greens** and serve with **tortilla chips** on the side.

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