

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Scallions



14 oz | 28 oz Diced Tomatoes



2 TBSP | 4 TBSP Mexican Spice Blend



1 tsp | 2 tsp Hot Sauce



1 | 2 Jalapeño 🕽

Tomato Paste

Black Beans

4 TBSP | 8 TBSP

Vegan Crema

Contains: Soy



1 | 2 Kidney Beans



1 | 2 Veggie Stock Concentrate



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



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.



HelloCustom

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



10 oz | 20 oz



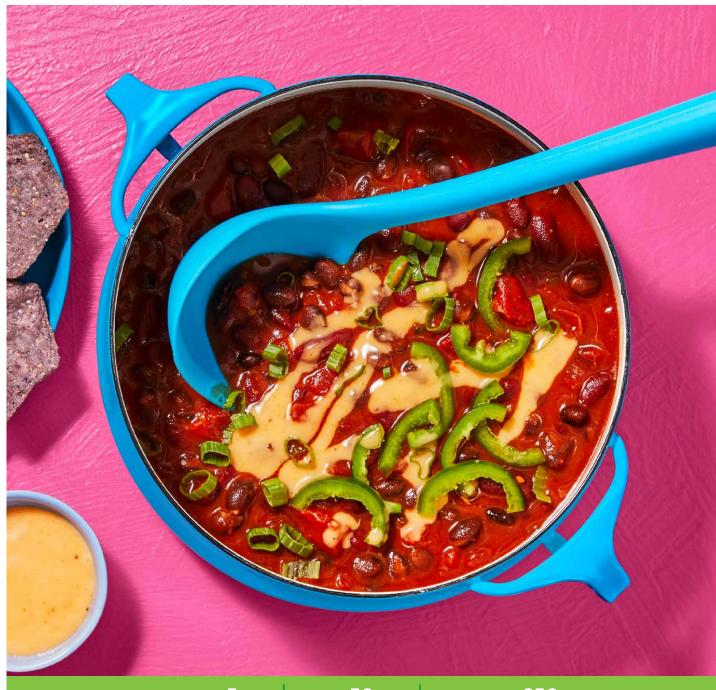
10 oz | 20 oz Gorganic Ground

G Calories: 1200

Calories: 1150

VEGAN ONE-POT RED & BLACK BEAN CHILI

with Vegan Spicy Crema & Tortilla Chips





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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com



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.



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.



3 FINISH CHILI

- To same pot, add diced tomatoes, kidney beans and their liquid, black beans and their liquid, Mexican Spice Blend, stock concentrate, 1/4 cup water (1/2 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**.



- 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.