

# **INGREDIENTS**

2 PERSON | 4 PERSON





2 TBSP | 4 TBSP Southwest Spice Blend



Tex-Mex Paste



Jalapeño 🖠



Chicken Stock Concentrates



Black Beans



10 oz | 20 oz Ground Pork



13.76 oz | 27.52 oz **Crushed Tomatoes** 



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



ANY ISSUES WITH YOUR ORDER?

\*\*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 Ground Beef\*\*





Calories: 740

# **ONE-POT COWBOY PORK & BLACK BEAN CHILI**

with Jalapeño & Smoky Red Pepper Crema





## HELLO

#### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

#### SOME LIKE IT HOT

Are you a heat-seeker? Add all of the minced jalapeño! Spiceaverse? Just add a pinch! You're the chef. after all.

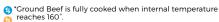
### **BUST OUT**

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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\*Ground Pork is fully cooked when internal temperature





#### 1 PREP

- · Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Thinly slice half the jalapeño into rounds; mince remaining. TIP: Remove ribs and seeds for less heat.



# **2 COOK AROMATICS**

• Heat a large drizzle of oil in a large pot over mediumhigh heat. Add scallion whites and as much minced jalapeño as desired. Season with salt. Cook, stirring, until softened. 5-7 minutes.



• Add pork\* and Southwest Spice Blend to pot with scallion mixture; season with salt and pepper. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes.

Swap in **beef\*** or **organic beef\*** for pork.



# **4 FINISH & SERVE**

- Stir **crushed tomatoes** and **Tex-Mex paste** into pot; cook until warmed through, 1-2 minutes.
- Add beans and their liquid, stock concentrates, 1/4 cup water (1/2 cup for 4 servings), salt, and pepper; stir to combine. Bring to a simmer and cook until thickened, 8-10 minutes. Turn off heat. (TIP: If chili is too thick, add another splash of water.) Taste and season with salt and pepper.
- Divide chili between bowls. Top with smoky red pepper crema, scallion greens, and as much sliced jalapeño as you like. Serve.