



# ONE-POT COWBOY PORK & BLACK BEAN CHILI

with Jalapeño & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 2  
Jalapeño



10 oz | 20 oz  
Ground Pork



2 TBSP | 4 TBSP  
Southwest Spice Blend



2 | 4  
Chicken Stock Concentrates



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 | 2  
Tex-Mex Paste



1 | 2  
Black Beans



2 TBSP | 4 TBSP  
Smoky Red Pepper Crema  
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.



## 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: 790



10 oz | 20 oz  
Organic Ground Beef\*\*

Calories: 740



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 740



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! Spice-averse? Just add a pinch! You're the chef, after all.

## BUST OUT

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

## GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663  
[HelloFresh.com](https://www.hellofresh.com)

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

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



## 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.**



## 3 COOK PORK

- 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.



## 2 COOK AROMATICS

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



## 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**, **¼ cup water** (**½ 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.