

INGREDIENTS

2 PERSON | 4 PERSON





1 TBSP | 2 TBSP Mexican Spice



13.76 oz | 27.52 oz **Crushed Tomatoes**



Jalapeño 🖠



1 TBSP | 2 TBSP Southwest Spice Blend



Black Beans



Beef Stock Concentrate

10 oz | 20 oz

Ground Beef**

Tomato Paste



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Hot Sauce



¼ Cup | ½ Cup Monterey Jack 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.



HelloCustom

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







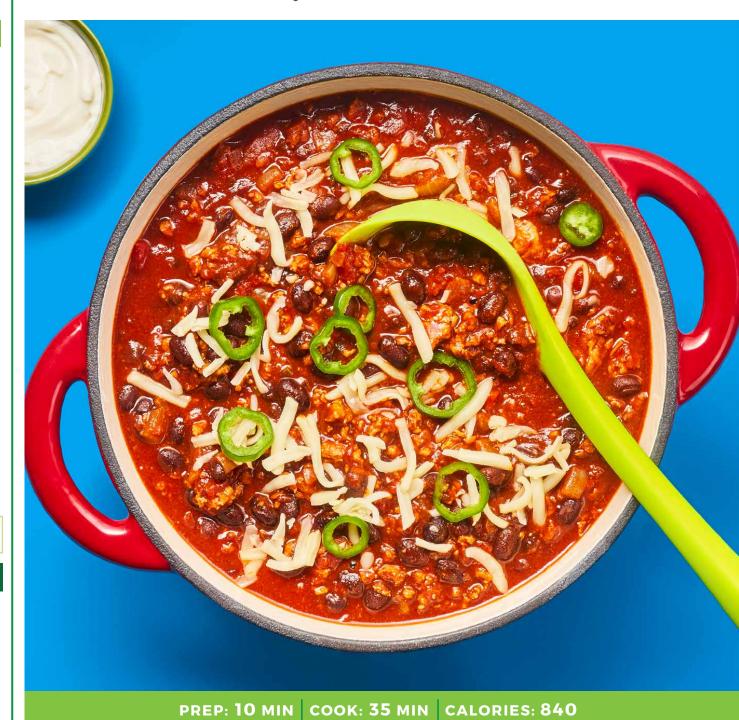
10 oz | 20 oz Organic Ground Beef**



Calories: 790

ONE-POT BEEF & BLACK BEAN CHILI

with Hot Sauce Crema & Monterey Jack Cheese





HELLO

HOT SAUCE CREMA

This tasty topping adds a cool contrast and a subtle kick.

SEASON OF LOVE

For a truly delicious pot of chili, taste as you go! Get familiar with your food by tasting and adjusting seasonings after each step. Adding salt and pepper throughout the cooking process helps infuse flavor directly into each element of the dish.

BUST OUT

- Medium pot
- · Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- · Wash and dry produce.
- Halve, peel, and dice onion. Thinly slice half the jalapeño into rounds; mince remaining jalapeño. TIP: Remove ribs and seeds for less heat.



2 COOK ONION & JALAPEÑO

• Heat a large drizzle of oil in a medium pot over medium-high heat. Add onion and minced jalapeño; season with salt and pepper. Cook, stirring, until softened. 5-7 minutes.



- Add beef*. Mexican Spice Blend. Southwest Spice Blend, salt, and pepper to pot. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Swap in turkey* or organic beef* for beef.



4 COOK CHILI

- Stir tomato paste into pot. Cook, stirring, until dark red and combined, 1-2 minutes.
- Add crushed tomatoes beans and their liquid, stock concentrate, 1/4 cup water, salt, and pepper; stir to combine. Bring to a simmer and cook, uncovered, until thickened. 8-10 minutes.
- Turn off heat. Taste and season with salt and pepper.



5 MAKE CREMA

· Meanwhile, in a small bowl, combine **sour cream** with **hot sauce** to taste: season with salt and pepper. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

• Divide chili between bowls. Top with Monterey Jack, hot sauce crema, and as much sliced ialapeño as vou like.

^{*}Ground Beef is fully cooked when internal temperature