



SLOW COOKER BEEF & BLACK BEAN CHILI BAR

with Cheddar, Scallions, Red Pepper Crema & Tortilla Chips

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Long Green
Pepper



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



20 oz | 40 oz
Ground Beef**



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 TBSP | 2 TBSP
Mexican Spice
Blend



1 | 2
Tomato Paste



5 | 10
Beef Stock
Concentrates



2 | 4
Black Beans



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Tomato



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



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk



½ Cup | 1 Cup
Cheddar 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 all your protein in one package—rest assured it contains the correct amount.

HELLO

SLOW COOKER

Easy, tasty, hands-off cooking for a crowd is what slow cooker meals are all about.

2X

This recipe delivers double our usual number of servings to feed the entire family! Flip over to learn what to do with any extra helpings.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 5 MIN | COOK: 4 HR 15 MIN | CALORIES: 840



2X FLAVOR SAVOR

Refrigerate leftover chili and toppings in separate airtight containers (store chips at room temp); reheat chili on the stovetop over medium heat or microwave until warmed through before serving.

BUST OUT

- Small bowl
- Plastic wrap
- Slow cooker
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 START PREP

- Wash and dry produce.
- Halve, core, and dice **green pepper** into ½-inch pieces. Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Place **scallion greens** in a small bowl and cover with plastic wrap; refrigerate until ready to serve.



3 FINISH CHILI

- If there's excess grease in your slow cooker, carefully pour or spoon it out. Stir in **stock concentrates, beans and their liquid, and crushed tomatoes**. Cover and increase heat to high; cook until tomatoes break down, beef is cooked through, and flavors meld, 4-6 hours.
- Taste and season with **salt and pepper**.



2 START CHILI

- Set a 5- to 6-quart slow cooker to the sauté/brown setting and add a **large drizzle of oil**. Once oil is hot, add **beef*, green pepper, garlic, scallion whites, Southwest Spice Blend, Mexican Spice Blend, and a big pinch of salt and pepper**. Cook, breaking meat up into pieces, until browned and mostly cooked through, 3-5 minutes.
- Stir in **tomato paste** and cook until slightly darkened, 1-2 minutes. **TIP: No sauté setting on your slow cooker? No problem! Follow the same instructions using a large pan over medium-high heat, then transfer contents to slow cooker at the end of this step.**



4 FINISH PREP & SERVE

- Once chili is ready to serve, dice **tomato** into ½-inch pieces. Lightly crush **tortilla chips** in bag.
- Serve **chili, scallion greens, tomato, tortilla chips, red pepper crema, and cheddar** family style and let everyone build their own chili bowl!

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