



# ONE-POT BEEF & BLACK BEAN CHILI

with Hot Sauce Crema & Monterey Jack Cheese

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



1 | 2  
Jalapeño



10 oz | 20 oz  
Ground Beef\*\*



1 TBSP | 2 TBSP  
Mexican Spice Blend



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tomato Paste



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 | 2  
Black Beans



1 | 2  
Beef Stock Concentrate



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  
Ground Turkey

Calories: 700



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

Calories: 790



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 840



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.



### 3 COOK BEEF

- 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, ¼ 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 jalapeño** as you like.

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

• Ground Turkey is fully cooked when internal temperature reaches 165°.