



ONE-POT BEEF & BLACK BEAN CHILI

with Sour Cream & Monterey Jack Cheese

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Onion



1 | 2
Jalapeño



20 oz | 40 oz
Ground Beef**



2 TBSP | 4 TBSP
Mexican Spice Blend



2 TBSP | 4 TBSP
Southwest Spice Blend



2 | 4
Tomato Paste



27.52 oz | 55.04 oz
Crushed Tomatoes



2 | 4
Black Beans



2 | 4
Beef Stock Concentrates



½ Cup | 1 Cup
Monterey Jack Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk

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.



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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

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers!



FAMILY DINNER

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

PREP: 15 MIN | COOK: 45 MIN | CALORIES: 810



2X FLAVOR SAVOR

Refrigerate any leftover chili in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

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

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



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 first for less heat.**



3 COOK BEEF

- Add **beef***, **Mexican Spice Blend**, and **Southwest Spice Blend** to pot; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



2 COOK ONION & JALAPEÑO

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



4 COOK CHILI & SERVE

- Stir **tomato paste** into pot with **beef mixture**. Cook, stirring, until thoroughly combined, 1-2 minutes.
- Add **crushed tomatoes, 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, uncovered, until thickened, 8-10 minutes. Turn off heat. Taste and season with **salt** and **pepper**.
- Divide **chili** between bowls. Top with **Monterey Jack, sour cream,** and as much **sliced jalapeño** as you like. Serve.