



LOADED BEEF CHILI BAKED POTATO BAR

with Tortilla Chips, Broccoli, Cheddar, Tomato & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



24 oz | 48 oz
Russet Potatoes



1 | 2
Tomato



12 oz | 24 oz
Broccoli



2 | 4
Scallions



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



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Beef Stock
Concentrate



1 | 2
Tomato Paste



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
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.



2 | 4
Sweet Potatoes



1 | 1
White Cheddar
Mac & Cheese
Contains: Eggs, Milk,
Wheat
Calories: 1830

Calories: 1480



FAMILY DINNER

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

PREP: 15 MIN | COOK: 40 MIN | CALORIES: 1190



HELLO

BUILD-A-PLATE

If you chose to add extras, you can whip up loaded sweet potatoes and/or create loaded mac and cheese too!

TWICE AS NICE

You'll microwave your potatoes before baking them to ensure they're fully cooked (in about half the time!).

BUST OUT

- Paper towels
- 2 Baking sheets
- Small bowl
- Small pot
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 6 tsp) (2 tsp | 4 tsp) Ⓢ
- Butter (2 TBSP | 4 TBSP) (2 TBSP | 4 TBSP) Ⓢ

Contains: Milk



1 MICROWAVE POTATOES

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Using a fork, prick **potatoes** all over. Wrap each potato in damp paper towels and place on a microwave-safe plate. Microwave, flipping halfway through, until potatoes are slightly softened, 7-8 minutes (14-16 minutes for 4 servings).
- Ⓢ Prepare **sweet potatoes** as instructed. Microwave, flipping halfway through, until slightly softened, 4-6 minutes (8-12 minutes for 4 servings).



2 PREP

- Meanwhile, dice **tomato** into ½-inch pieces. Cut **broccoli** into bite-size pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens.
- Place tomato in a small bowl; lightly season with **salt**. Set aside until ready to serve.
- Crush **tortilla chips** in bag.



3 ROAST POTATOES

- Carefully cut a lengthwise slit into each **microwaved potato**, stopping about three-quarters of the way through. **TIP: Make sure potatoes are still in one piece so you can easily wrap with foil before roasting.**
- Place each potato in the center of a piece of foil; drizzle with **1 tsp oil** and season with **salt** and **pepper**. Wrap with foil and place on a baking sheet.
- Roast on top rack until fork-tender, 20-22 minutes (22-25 minutes for 4 servings).
- Ⓢ Prepare **microwaved sweet potatoes** as instructed. Add to sheet with **russet potatoes** and roast as instructed.



4 ROAST BROCCOLI

- Meanwhile, on a second baking sheet, toss **broccoli** with a **drizzle of oil, salt,** and **pepper**. Roast on middle rack until lightly browned and tender, 15-20 minutes.



5 COOK BEEF

- While veggies roast, heat a **drizzle of oil** in a small pot (medium pot for 4 servings) over medium-high heat. Add **beef*** and **scallion whites**; season with **salt** and **pepper**.
- Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: Carefully drain any excess grease from pot.**



6 MAKE CHILI

- Add **Southwest Spice Blend, stock concentrate,** and **tomato paste** to pot with **beef**. Cook, stirring, until fragrant, 30 seconds.
- Stir in **½ cup water** (1 cup for 4 servings). Reduce heat to medium. Cook, stirring occasionally, until most of the liquid has evaporated, 8-10 minutes. Season with **salt** and **pepper** to taste. Remove from heat; cover to keep warm.
- Ⓢ Reheat **mac and cheese** according to package instructions.



7 FINISH & SERVE

- Carefully remove **potatoes** from foil. Halve lengthwise; fluff insides with a fork. Top each with **1 TBSP butter** and sprinkle with **salt**.
- Serve potatoes, **chili, broccoli, cheddar, tomato, crushed tortilla chips, sour cream,** and **scallion greens** family style.
- Ⓢ Finish **sweet potatoes** as instructed. Serve alongside **baked potato bar** (now you can make loaded sweet potatoes too!).
- Ⓢ Serve **mac and cheese** alongside **baked potato bar** (now you can make loaded mac and cheese too!).

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