



BEEF & BLACK BEAN CHILI BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
White Rice



2 | 4
Scallions



1 | 2
Red Onion



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Southwest Spice Blend



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Black Beans



1 | 2
Chicken Stock Concentrate



3 TBSP | 6 TBSP
Sour Cream
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
OR GIVE US A CALL AT (646) 846-3663.

**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.



4 oz | 8 oz
Bacon



3 oz | 6 oz
Blue Corn Tortilla Chips
Contains: Sesame

Calories: 1320

Calories: 1290



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1070



HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can whip up nachos and/or serve with a crispy bacon topper!

BITE BACK

Soaking the raw onion in cold water, as you'll do in Step 3, reduces its pungent bite and amplifies its zippy, savory flavor.

BUST OUT

- Small pot
- Small bowl
- Large pot
- Medium pan ^{\$}
- Paper towels ^{\$}
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 START CHILI

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and **remaining onion**. Season with **salt**. Cook, stirring, until softened, 3-5 minutes.
- Add **beef*** and **Southwest Spice Blend**; season with **½ tsp salt (1 tsp for 4 servings)** and **pepper**. Cook, breaking up meat into pieces, until beef is browned, 4-6 minutes (**the beef will finish cooking in the next step!**). **TIP: If there's excess grease in your pot, carefully pour it out.**

- Heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



2 PREP

- While rice cooks, **wash and dry produce**.
- Halve, peel, and finely dice **onion**. Trim and thinly slice **scallions**, separating whites from greens.



5 FINISH CHILI

- Stir in **crushed tomatoes, beans and their liquid, stock concentrate, ¼ cup water**, and **¼ tsp sugar (½ cup water and ½ tsp sugar for 4 servings)**.
- Bring to a simmer and cook, stirring occasionally, until beef is cooked through and chili has thickened slightly, 8-10 minutes. (**TIP: Reduce heat if chili begins to thicken too quickly; if chili seems too thick, stir in a splash of water.**) Taste and season with **salt** and **pepper**.



3 SOAK ONION

- Place **half the onion** in a small bowl with **cold water** to cover. Set aside until ready to serve. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



6 FINISH & SERVE

- Fluff **rice** with a fork. Serve rice, **chili**, **sour cream**, **cheddar**, **scallion greens**, and **diced onion (draining first)** family style and let everyone build their own bowl. **TIP: Serve with your favorite hot sauce!**

- Serve **chopped bacon** alongside **chili bar**.
- Empty **tortilla chips** into a serving bowl. Serve alongside **chili bar**.

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

• *Bacon is fully cooked when internal temperature reaches 145°.