



PREP & BAKE BEEF & BLACK BEAN CHILI

with Monterey Jack & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Oven-Ready Tray



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Beef Stock Concentrate



1 TBSP | 2 TBSP
Mexican Spice Blend



1 | 2
Black Beans



1 tsp | 2 tsp
Hot Sauce



1 | 2
Crushed Tomatoes



¼ Cup(s) | ½ Cup(s)
Monterey Jack Cheese
Contains: Milk



1 | 2
Tomato Paste



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Beef**



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.

HELLO

SOUTHWEST SPICE BLEND

A mix of chili powder, garlic, and cumin brings major flavor to this saucy chili.



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 780



OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Kosher Salt
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees.
- Add **beef*** to **oven-ready tray** and gently break up into small pieces with a fork. Season with **Southwest Spice Blend**, **Mexican Spice Blend**, **1 tsp salt**, and **pepper**. (For 4 servings, divide everything evenly between two trays, using 1 tsp salt for each tray.)



3 FINISH CHILI

- Once chili is done, taste and season with **salt** and **pepper**.



2 START CHILI

- To tray with **beef**, stir in **stock concentrate**, **tomato paste**, **crushed tomatoes**, and **black beans and their liquid**. (For 4 servings, divide everything evenly between both trays.)
- Bake on top rack, uncovered, until beef is saucy and cooked through, 30-35 minutes. **TIP: Place tray on a foil-lined baking sheet to catch any drips!**



4 SERVE

- Divide **chili** between bowls; top with **Monterey Jack**, **sour cream**, and as much **hot sauce** as you like. Serve.

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