



# LOADED BEAN & VEGGIE CHILI

with Scallion Rice & Hot Sauce Crema



**HELLO**  
**HOT SAUCE CREMA**  
A cooling condiment with a  
punch of heat

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 720**



Scallions



Poblano Pepper



Tomato Paste



Mexican Spice Blend



Kidney Beans



Sour Cream  
(Contains: Milk)



Mexican Cheese Blend  
(Contains: Milk)



Yellow Onion



Jasmine Rice



Southwest Spice Blend



Diced Tomatoes



Veggie Stock Concentrate



Hot Sauce

## START STRONG

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce the heat to its lowest setting. Let the rice simmer until no water remains (and resist the urge to peek!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

## BUST OUT

- Small pot
- Medium pot
- Small bowl
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Yellow Onion 1 | 2
- Poblano Pepper 1 | 2
- Jasmine Rice ½ Cup | 1 Cup
- Tomato Paste 1.5 oz | 3 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Mexican Spice Blend 1 TBSP | 2 TBSP
- Diced Tomatoes 14 oz | 28 oz
- Veggie Stock Concentrate 1 | 2
- Kidney Beans 13.4 oz | 26.8 oz
- Sour Cream 2 TBSP | 4 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Mexican Cheese Blend ½ Cup | 1 Cup

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and dice **onion**. Core, deseed, and dice **poblano** into ½-inch pieces.



## 4 FINISH CHILI

Stir **diced tomatoes, stock concentrate, beans** and their liquid, and ½ **cup water** (¾ cup water for 4 servings) into pot. Bring to a boil, then reduce heat to medium. Simmer until thickened, 15-18 minutes. Season with **salt** and **pepper** to taste.



## 2 COOK RICE

Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **scallion whites**; cook, stirring occasionally, until softened, 1 minute. Add **rice, ¾ cup water** (1½ cups for 4), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 MAKE CREMA

Meanwhile, in a small bowl, combine **sour cream** and half the **hot sauce**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. **TIP:** Add more hot sauce if you like things spicy.



## 3 START CHILI

Heat a large drizzle of **oil** in a medium pot over medium-high heat. Add **onion** and **poblano**; cook, stirring occasionally, until slightly softened, 4-6 minutes. Add **tomato paste, Southwest Spice, Mexican Spice**, and **1 tsp salt** (2 tsp for 4 servings). Season generously with **pepper**. Cook, stirring, until fragrant, 1-2 minutes.



## 6 FINISH & SERVE

Fluff **rice** with a fork and season with **salt**. Divide between bowls and top with **chili**. (**TIP:** Alternatively, you can serve chili on the side if you like.) Garnish with **Mexican cheese, scallion greens**, and **hot sauce crema**. Serve.

## FEELIN' CHILI

We also love making chili as a souped-up topper for nachos and thick-cut fries.

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