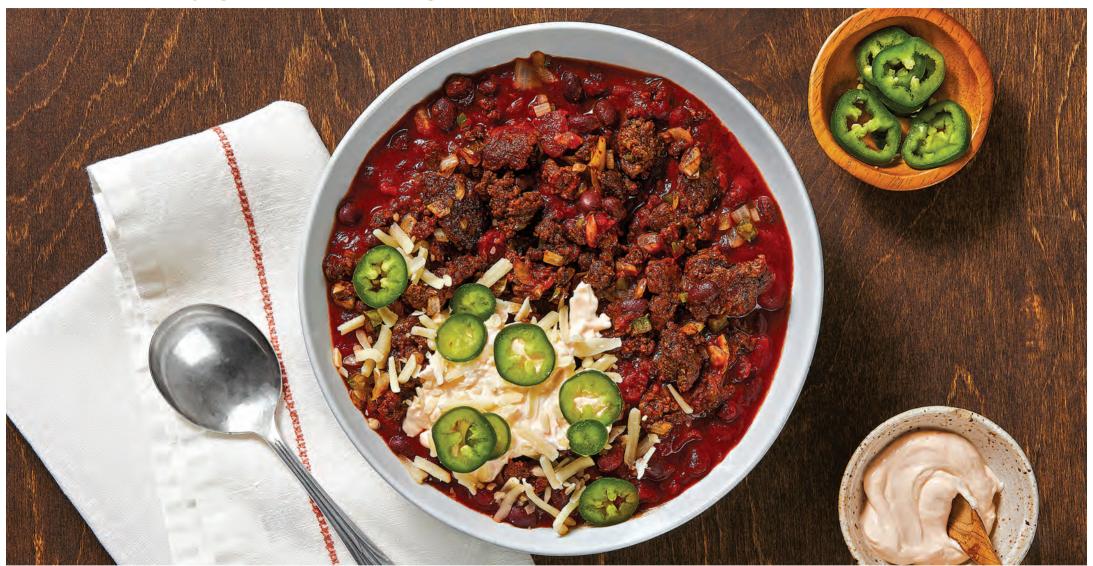


HALL OF FAME

# **ONE-POT BEEF AND BLACK BEAN CHILI**

with Spicy Crema and Monterey Jack Cheese



## HELLO -

### **HALL OF FAME**

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!





Yellow Onion

Jalapeño



Mexican Spice Blend



Southwest Spice Blend



Tomato Paste



**Diced Tomatoes** 



Black Beans



Beef Stock Concentrate



Sour Cream



Hot Sauce



Cheese (Contains: Milk)

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#### START STRONG

For a truly delicious pot of chili. taste as you go! Get familiar with your food by tasting and adjusting seasonings after each step. Adding salt and pepper throughout the cooking process helps infuse flavor directly into each element of the dish.

#### **BUST OUT**

- Medium pot
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)



PREP Wash and dry all produce. Halve, peel, and dice onion. Thinly slice half the jalapeño into rounds; mince remaining half. TIP: Remove ribs and seeds for less heat.

**COOK CHILI** 



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



**COOK BEEF** Add beef, Mexican Spice, Southwest Spice, salt, and pepper to same pot. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.

#### **INGREDIENTS**

Ingredient 2-person | 4-person

 Yellow Onion 1 | 2

 Jalapeño 1 | 2

· Ground Beef\* 10 oz | 20 oz

 Mexican Spice Blend 1 TBSP | 2 TBSP

Southwest Spice Blend 1 TBSP | 2 TBSP

 Tomato Paste 1.5 oz | 3 oz

 Diced Tomatoes 14 oz | 28 oz

 Black Beans 13.4 oz | 26.8 oz





**MAKE CREMA** Meanwhile, in a small bowl, combine sour cream and hot sauce to taste; season with salt and pepper. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



**SERVE** Divide **chili** between bowls. Top with Monterey Jack, crema, and as much sliced jalapeño as you like.

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## **CHILL: FULLY LOADED**

Top your bowl with some crumbled corn chips for a killer crunch.