



ONE-POT COWBOY PORK & BLACK BEAN CHILI

with Jalapeño & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Jalapeño



10 oz | 20 oz
Ground Pork



2 TBSP | 4 TBSP
Southwest
Spice Blend



2 | 4
Chicken Stock
Concentrates



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Tex-Mex Paste



1 | 2
Black Beans



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

HALL OF FAME

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

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 720



SOME LIKE IT HOT

Are you a heat-seeker? Add all of the minced jalapeño! Spice-averse? Just add a pinch! You're the chef, after all.

BUST OUT

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

Ground Pork is fully cooked when internal temperature reaches 160.



1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **half the jalapeño** into rounds; mince remaining. **TIP: Remove ribs and seeds for less heat.**



3 COOK PORK

- Add **pork*** and **Southwest Spice Blend** to pot with **scallion mixture**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes.



2 COOK AROMATICS

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and as much **minced jalapeño** as desired. Season with **salt**. Cook, stirring, until softened, 5-7 minutes.



4 FINISH & SERVE

- Stir **crushed tomatoes** and **Tex-Mex paste** into pot; cook until warmed through, 1-2 minutes.
- Add **beans and their liquid**, **stock concentrates**, **¼ cup water (½ cup for 4 servings)**, **salt**, and **pepper**; stir to combine. Bring to a simmer and cook until thickened, 8-10 minutes. Turn off heat. (**TIP: If chili is too thick, add another splash of water.**) Taste and season with **salt** and **pepper**.
- Divide **chili** between bowls. Top with **smoky red pepper crema**, **scallion greens**, and as much **sliced jalapeño** as you like. Serve.

WK 52-27