



FULLY LOADED BEEF CHILI & BACON POTATO NACHOS

with Guacamole, Pico de Gallo, Sour Cream & Pickled Red Onion

INGREDIENTS

4 PERSON | 8 PERSON



24 oz | 48 oz
Potatoes*



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Bacon



1 | 1
Red Onion



¼ oz | ½ oz
Cilantro



5 tsp | 10 tsp
Rice Wine Vinegar



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Mexican Spice Blend



1 | 2
Beef Stock Concentrate



1 | 2
Black Beans



1 | 2
Tomato Paste



1½ Cups | 3 Cups
Mexican Cheese Blend
Contains: Milk



4 oz | 8 oz
Pico de Gallo



½ Cup | 1 Cup
Guacamole



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



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

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received all your protein in one package—rest assured it contains the correct amount.

HELLO

MEXICAN SPICE BLEND

A smoky, herbaceous spice mix that spotlights chili powder, ground cumin, and dried oregano

2X

This recipe delivers double our usual number of servings to feed the entire family! Flip over to learn what to do with any extra helpings.



Bring the gang together over a wholesome meal everyone will love.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 840



HELLO FRESH

2X FLAVOR SAVOR

Refrigerate any leftovers in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Baking sheet
- Paper towels
- Parchment paper
- Medium bowl
- Large pan
- Plastic wrap
- Can opener
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

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

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



1 START PREP & ROAST POTATOES

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. **Wash and dry produce.** Line a baking sheet (**two baking sheets for 8**) with parchment paper.
- Cut **potatoes** into ¼-inch wedges. Toss on prepared sheet with a **drizzle of oil, garlic powder, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes. (**For 8, divide between two prepared sheets and roast on top and middle racks, swapping rack positions halfway through.**)



4 MAKE CHILI

- Heat pan with **reserved bacon fat** over medium heat (**add a drizzle of oil if pan seems dry**). Add **beef*, Mexican Spice Blend, stock concentrate, salt, and pepper.** Cook, breaking up meat into pieces, until cooked through, 4-6 minutes.
- Stir in **beans and their liquid and tomato paste.** Reduce heat to medium low. Bring to a simmer, then cook, stirring occasionally, until slightly thickened, 2-3 minutes more. Remove from heat. Taste and season with **salt and pepper.**



2 COOK BACON

- Heat a large 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.
- Discard all but a **thin layer of bacon fat** from pan.



5 ASSEMBLE WEDGES

- Once potato wedges have roasted 20-25 minutes, remove baking sheet from oven; heat broiler to high.
- Carefully sprinkle **potato wedges** with **one packet of Mexican cheese blend (two packets for 8 servings).** Evenly spread **chili** over top. Sprinkle with remaining Mexican cheese blend.
- Broil on top rack until cheese is melted and bubbling, 2-3 minutes.



3 FINISH PREP & PICKLE ONION

- Meanwhile, halve, peel, and thinly slice **half the onion (whole onion for 8 servings).** Finely chop **cilantro.**
- In a medium microwave-safe bowl, combine sliced onion, **vinegar, 1 tsp sugar, and 1 tsp salt, (2 tsp sugar and 2 tsp salt for 8).** Cover tightly with plastic wrap and microwave until sugar is dissolved, 30-60 seconds.
- Keep covered, stirring occasionally, until ready to serve.



6 FINISH & SERVE

- Top **potato nachos** with **bacon, pico de gallo (draining first), guacamole, cilantro,** and as much **pickled onion (draining first)** as you like.
- Drizzle with **sour cream** and serve family style. **TIP: If you like things spicy, serve with your favorite hot sauce!**