

# **INGREDIENTS**

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup White Rice



10 oz | 20 oz Ground Beef\*\*



Tomato Paste



Scallions



Tomato



1 TBSP | 2 TBSP Mexican Spice Blend



1 TBSP | 1 TBSP Southwest Spice Blend



Cannellini Beans



Beef Stock Concentrate



ANY ISSUES WITH YOUR ORDER?

\*\*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 packagerest assured it contains the correct amount.

# HELLO

#### **CANNELLINI BEANS**

These white beans have an earthy flavor and creamy, tender texture that hold up well in chili.

# **BEEF CHILI CON CARNE**

with Cannellini Beans, White Rice & Scallions





#### **AMAZING PASTE**

Tomato paste is bursting with tangy-sweet flavors; after stirring it into the beef mixture in Step 3, give it a minute to caramelize you'll be rewarded with a huge hit of umami.

#### **BUST OUT**

- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

## **GET SOCIAL**

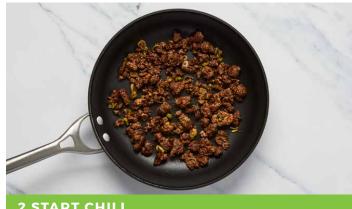
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## 1 COOK RICE & PREP

- In a small pot, combine rice, 34 cup water (11/2 cups for 4 servings), and a 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.
- While rice cooks, wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Dice tomato into 1/2-inch pieces.



#### **2 START CHILI**

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add beef\*, scallion whites, Mexican Spice Blend, half the Southwest Spice Blend (all for 4 servings), salt, and pepper.
- Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



## **3 FINISH CHILI**

- Stir in tomato paste and cook, stirring, until slightly darkened 30-60 seconds.
- Add diced tomato, beans and their liquid, stock concentrate, ¼ cup water, and ¼ tsp sugar (½ cup water and ½ tsp sugar for 4 servings). Stir to combine.
- Bring to a simmer and cook, stirring frequently, until thickened. 2-3 minutes. Taste and season with salt and pepper if desired.



### **4 SERVE**

• Divide rice and chili con carne between bowls in separate sections. Garnish chili with scallion greens and serve.