



# BEEF CHILI CON CARNE

with Cannellini Beans, White Rice & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



2 | 4  
Scallions



1 | 2  
Tomato



10 oz | 20 oz  
Ground Beef\*\*



1 TBSP | 2 TBSP  
Mexican Spice Blend



1 TBSP | 1 TBSP  
Southwest Spice Blend



1 | 2  
Tomato Paste



1 | 2  
Cannellini Beans



1 | 2  
Beef Stock Concentrate



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\*\*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 package—rest 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.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830



## 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)

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### 1 COOK RICE & PREP

- In a small pot, combine **rice**, **¾ cup water (1½ 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 ½-inch pieces.



### 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.



### 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.



### 4 SERVE

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

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