



CLASSIC BEEF CHILI

with Borlotti Beans, Poblano Pepper, and Cheddar Cheese



HELLO

MEXICAN SPICE BLEND

A warm, smoky mix of chili powder and herbaceous oregano

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 770



Scallions



Borlotti Beans



Ground Beef



Veggie Stock Concentrate



Cheddar Cheese
(Contains: Milk)



Garlic



Poblano Pepper



Mexican Spice Blend



Crushed Tomatoes



Sour Cream
(Contains: Milk)

START STRONG

If you aren't in a rush, let the chili simmer longer—it'll just get better. The extra time spent on the stove will intensify and develop all those soulful chili spices and flavors.

BUST OUT

- Strainer
- Large pan
- Slotted spoon
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Poblano Pepper 1 | 2
- Borlotti Beans 1 Box | 2 Boxes
- Ground Beef 10 oz | 20 oz
- Mexican Spice Blend 1 TBSP | 1 TBSP
- Veggie Stock Concentrate 1 | 2
- Crushed Tomatoes 1 Box | 2 Boxes
- Cheddar Cheese ½ Cup | 1 Cup
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE



PAIR WITH
The Descent
Cabernet Reserva, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**, keeping greens and whites separate. Mince **garlic**. Core and seed **poblano**, then cut into ½-inch squares. Drain and rinse **beans**. **TIP:** A mesh strainer is perfect for draining canned or boxed foods and more. Get one at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



2 COOK BEEF

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef**, breaking it up into pieces. Cook, tossing occasionally, until browned at the edges and no longer pink, 5-6 minutes. Season with **salt** and **pepper**. Remove from pan with a slotted spoon and set aside.



3 DRAIN PAN AND COOK VEGGIES

Remove pan from heat and carefully pour out and discard any excess grease left by beef. Return to medium-high heat and add **scallion whites**, **poblano**, and **garlic**. Cook, tossing, until lightly browned and softened, 5-6 minutes.

4 ADD SPICES

Add **Mexican spice** to pan and toss to coat veggies. Cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



5 SIMMER CHILI

Add **stock concentrate**, **beans**, **tomatoes**, **beef**, and **1 cup water** to pan and stir to combine. Bring to a boil, then lower heat and let simmer until thick and stew-like, about 10 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **chili** between bowls. Sprinkle with **cheddar** and **scallion greens**. Dollop with **sour cream** and serve.

ON FIRE!

Break out the hot sauce if you like it five-alarm hot.

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