



ONE-PAN HEARTY PORK CHILI

with Kidney Beans and Poblano Pepper



HELLO ONE-PAN CHILI

Simmering everything together in a single pan creates rich, meaty flavor (and easy cleanup, too).

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 830**



Scallions



Poblano Pepper



Ground Pork



Chicken Stock Concentrate



Cheddar Cheese
(Contains: Milk)



Garlic



Kidney Beans



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 further develop all those soulful spices and flavors.

BUST OUT

- Strainer
- Large pan
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

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

HELLO WINE



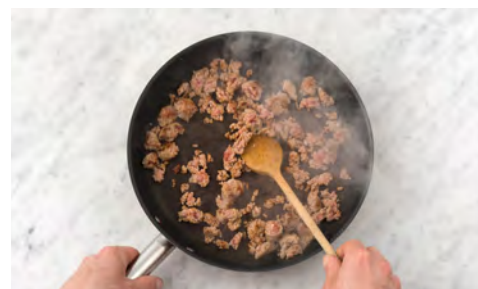
PAIR WITH
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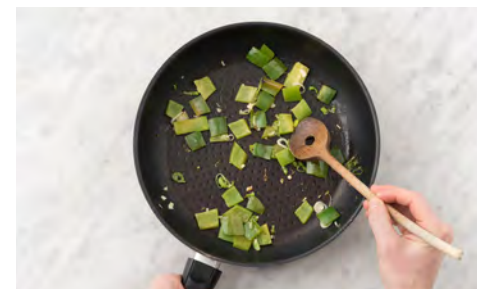
1 PREP

Wash and dry all produce. Thinly slice **scallions**, keeping greens and whites separate. Mince or grate **garlic**. Core and seed **poblano**, then cut into ½-inch squares. Drain and rinse **kidney beans**.



2 COOK PORK

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **pork** and **Mexican spice**, breaking up meat into pieces. Cook, stirring occasionally, until crisped at the edges and no longer pink, 4-6 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



3 SWEAT VEGGIES

Add a drizzle of **oil**, **scallion whites**, **poblano**, and **garlic** to same pan. Cook, tossing, until lightly browned and softened, about 5 minutes. Season with **salt** and **pepper**.



4 SIMMER CHILI

Stir **stock concentrate**, **kidney beans**, **crushed tomatoes**, and ½ cup **water** into pan. Bring to a boil, then lower heat and reduce to a simmer. Let bubble until slightly thickened, about 5 minutes. Season with **salt** and **pepper**.



5 FINISH CHILI

Return **pork** and any drippings to pan, stirring to combine. Simmer until saucy and very thick, about 5 minutes longer.



6 GARNISH AND SERVE

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

TOUCHDOWN!

This super (chili) bowl scores major points for flavor.

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