



HALL OF FAME

# ONE-PAN HEARTY PORK CHILI

with Kidney Beans and Poblano Pepper



## HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 770**



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
- Vegetable 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 13.4 oz | 13.4 oz
- Ground Pork 10 oz | 20 oz
- Mexican Spice Blend 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Crushed Tomatoes 13.76 oz | 27.52 oz
- Cheddar Cheese ½ Cup | 1 Cup
- Sour Cream 4 TBSP | 8 TBSP

## HELLO WINE



PAIR WITH  
Stemwinder Mendoza  
Malbec, 2016

[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 or grate **garlic**. Core and seed **poblano**, then cut into ½-inch squares. Drain and rinse **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 over medium-high heat. Cook, tossing, until lightly browned and softened, about 5 minutes. Season with **salt** and **pepper**.



## 4 SIMMER CHILI

Stir **stock concentrate**, **beans**, **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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