



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 2  
Jalapeño



1 | 2  
Roma Tomato



10 oz | 20 oz  
Ground Pork



2 TBSP | 4 TBSP  
Southwest Spice Blend



2 | 4  
Chicken Stock Concentrates



13.76 oz | 13.76 oz  
Crushed Tomatoes



1 | 2  
Tex-Mex Paste



13.4 oz | 26.8 oz  
Black Beans



2 TBSP | 4 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy

HELLO

## LONGHORN CHILI

This smoky, Southwest-inspired chili features black beans for an extra-hearty twist.

# ONE-POT LONGHORN PORK & BLACK BEAN CHILI

with Jalapeño & Smoky Red Pepper Crema

ONE PAN



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 720





## SOME LIKE IT HOT

The spiciness level in this chili is totally up to you. Are you a heat-seeker? Add all of the minced jalapeño in step 2! Feeling a bit spice-averse? Just add a pinch! You're the chef, after all.

## BUST OUT

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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



## 1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **half the jalapeño** into rounds; mince remaining. (TIP: Remove ribs and seeds for less heat.) Dice **tomato**.



## 3 COOK PORK

- Add **pork\*** and **Southwest Spice** to pot with **aromatics**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes.



## 2 COOK AROMATICS

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and as much **minced jalapeño** as desired. Season with **salt**. Cook, stirring, until softened, 5-7 minutes.



## 4 FINISH & SERVE

- Stir **diced tomato**, **Tex-Mex paste**, and **half the crushed tomatoes (all for 4 servings)** into pot; cook until slightly darkened in color, 1-2 minutes.
- Add **beans and their liquid**, **stock concentrates**, **¼ cup water (½ cup for 4 servings)**, **salt**, and **pepper**; stir to combine. Bring to a simmer and cook until thickened, 8-10 minutes. Turn off heat. (TIP: If chili is too thick, add another splash of water.) Taste and season with **salt** and **pepper**.
- Divide **chili** between bowls. Top with **smoky red pepper crema**, **scallion greens**, and as much **sliced jalapeño** as you like. Serve.

WK 11-25