



ONE-POT COWBOY PORK & RED BEAN CHILI

with Jalapeño & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Jalapeño



10 oz | 20 oz
Ground Pork



2 TBSP | 4 TBSP
Southwest Spice Blend



2 | 4
Chicken Stock Concentrates



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Tex-Mex Paste



1 | 2
Kidney Beans



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 750



SOME LIKE IT HOT

Are you a heat-seeker? Add all of the minced jalapeño! 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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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.**



3 COOK PORK

- Add **pork*** and **Southwest Spice Blend** to pot with **scallion mixture**; 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 **crushed tomatoes** and **Tex-Mex paste** into pot; cook until warmed through, 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.

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