



CHILI-LOADED SWEET POTATOES

with Monterey Jack and Hot Sauce Crema



HELLO

LONG GREEN PEPPER

This variety includes Anaheim and cubanelle. Both are mild in heat with a slightly sweet flavor.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 720**



Long Green Pepper



Garlic



Ground Beef



Tomato Paste



Sour Cream
(Contains: Milk)



Monterey Jack
Cheese
(Contains: Milk)



Scallions



Sweet Potatoes



Southwest
Spice Blend



Beef Stock
Concentrate



Hot Sauce

START STRONG

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, and the crunch and vibrant color of raw greens make them the perfect chili topper.

BUST OUT

- Medium pot
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Long Green Pepper 1 | 2
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Sweet Potatoes 2 | 4
- Ground Beef* 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Tomato Paste 1.5 oz | 3 oz
- Beef Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Monterey Jack Cheese ¼ Cup | ½ Cup

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, deseed, and dice **green pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Mince **garlic**.



4 FINISH CHILI

Add **tomato paste** to pot and cook until fragrant, about 1 minute. Add **stock concentrate** and ½ **cup water** (¾ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 5-8 minutes.



2 COOK SWEET POTATOES

Poke **sweet potatoes** on all sides with a fork. Place on a large microwave-safe plate. Microwave until tender, carefully flipping with tongs halfway through, 6-10 minutes. (**TIP:** If potatoes are still firm, continue to microwave in 1-minute intervals until easily pierced with a fork.) Remove from microwave and let cool slightly.



5 FINISH SWEET POTATOES

Halve **sweet potatoes** lengthwise; fluff insides with a fork. Spread with 1 **TBSP butter** (2 TBSP for 4 servings) and season with **salt**.



3 START CHILI

Meanwhile, heat a large drizzle of **olive oil** in a medium pot over medium-high heat. Add **green pepper**, **scallion whites**, and **garlic**. Cook, stirring, until slightly softened, 4-5 minutes. Add **beef**, **Southwest Spice**, and a pinch of **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 3-4 minutes.



6 MAKE CREMA AND SERVE

In a small bowl, combine **sour cream**, **hot sauce** (use as much as you like), and a pinch of **salt**. Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Divide finished **sweet potatoes** between plates. Top with **chili**. Sprinkle with **cheese** and **scallion greens**. Drizzle with hot sauce crema.

EXTRA, EXTRA

Wanna get avo-control? Dice up an avocado and sprinkle it over your finished spuds.

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