



CHORIZO AND BEEF CHILI DINNER

PLUS A CHILI BURRITO FOR LUNCH



HELLO

DINNER AND LUNCH

Cook it once, eat it twice: tonight's dinner extras transform into tomorrow's lunch.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 610

LUNCH | TOTAL: 5 MIN | CALORIES: 890



Yellow Onion



Poblano Pepper



Jalapeño



Jasmine Rice



Enchilada Spice Blend



Crushed Tomatoes



Cheddar Cheese
(Contains: Milk)



Roma Tomato



Kidney Beans



Scallions



Dried Chorizo
(Contains: Milk)



Ground Beef



Beef Stock Concentrate



Sour Cream
(Contains: Milk)



Cilantro



Flour Tortillas
(Contains: Wheat)

START STRONG

This recipe serves two for dinner and two for lunch. After you've finished with dinner, spend a little time getting everything ready for lunch, which only takes a few short minutes.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Kidney Beans 13.4 oz | 26.8 oz
- Poblano Pepper 1 | 2
- Scallions 2 | 4
- Jalapeño 1 | 2
- Dried Chorizo 2 oz | 4 oz
- Jasmine Rice ¾ Cup | 1½ Cups
- Ground Beef 10 oz | 20 oz
- Enchilada Spice Blend 1 TBSP | 2 TBSP
- Beef Stock Concentrate 1 | 2
- Crushed Tomatoes 13.76 oz | 27.52 oz
- Sour Cream 6 TBSP | 12 TBSP
- Cheddar Cheese 1 Cup | 2 Cups
- Cilantro ¼ oz | ½ oz

ADD FOR LUNCH

- Roma Tomato 1 | 2
- Flour Tortillas 2 | 4

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DINNER



1 PREP

Wash and dry all produce. Bring **1¼ cups water** and a pinch of **salt** to a boil in a small pot. Halve, peel, and finely dice **onion**. Drain and rinse **kidney beans**. Core and seed **poblano**, then cut into ½-inch squares. Thinly slice **scallions**, keeping greens and whites separate. Slice **jalapeño** into rounds, removing ribs and seeds first for less heat. Cut **chorizo** into small cubes.



4 SIMMER CHILI

Stir **stock concentrate**, **beans**, **crushed tomatoes**, and **1 cup water** into veggie mixture in pan. Bring to a boil, then lower heat and reduce to a simmer. Stir in **beef** and continue simmering until thick and saucy, 5-10 minutes. Season with **salt** and **pepper**. Fluff **rice** with a fork, then season with salt and pepper.



2 COOK RICE AND BEEF

Once water is boiling, add **rice** to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and half the **enchilada spice**, breaking up meat into pieces. Cook, tossing, until browned and cooked through, about 6 minutes. Season with **salt** and **pepper**.



5 SERVE CHILI

Divide half the **rice** between bowls or plates, then add half the **chili** to the side. Dollop with **2 TBSP sour cream** (1 pack) and ¼ of the **cheddar**. Garnish with **scallion greens** and a few **jalapeño** slices (to taste). Tear half the **cilantro leaves** from stems and scatter over top (save a bit of everything for lunch).

AMAZING!



3 COOK VEGGIES AND CHORIZO

Remove **beef** from pan and set aside. Heat a drizzle of **oil** in same pan over medium-high heat. Add **onion**, **poblano**, and **scallion whites** and give everything a toss. Stir in **chorizo** and remaining **enchilada spice** and cook, tossing, until veggies are softened, 4-5 minutes.

LUNCH



1 MAKE BURRITOS

When packing your lunch, slice **tomato** into rounds. Divide tomato, **tortillas**, and remaining **sour cream**, **cheddar**, **chili**, **rice**, **jalapeño**, and **cilantro** between lunch boxes, keeping everything separate. When you're ready to eat, warm chili in microwave. Spread sour cream on one side of a tortilla, then fill with ingredients from your lunch box. Roll to make burritos.