



CHORIZO AND BEEF CHILI - DINNER

CHILI BURRITO - LUNCH



COOK IT ONCE, EAT IT TWICE

Tonight's dinner extras transform into tomorrow's lunch.

DINNER	TOTAL: 35 MIN	CALORIES: 950
LUNCH	TOTAL: 5 MIN	CALORIES: 660

INGREDIENTS FOR: 2-person | 4-person

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|--|--|---|--|---|---|---|--|
| 
Yellow Onion
1 2 | 
Poblano Pepper
1 2 | 
Jalapeño
1 2 | 
Jasmine Rice
¾ Cup 1½ Cups | 
Enchilada Spice Blend
1 TBSP 2 TBSP | 
Crushed Tomatoes
13.76 oz 27.52 oz | 
Cheddar Cheese
(Contains: Milk)
1 Cup 2 Cups | 
Roma Tomato
1 1 |
| 
Kidney Beans
13.4 oz 13.4 oz | 
Scallions
2 4 | 
Dried Chorizo
(Contains: Milk)
3 oz 6 oz | 
Ground Beef
10 oz 20 oz | 
Beef Stock Concentrate
1 2 | 
Sour Cream
(Contains: Milk)
6 TBSP 10 TBSP | 
Cilantro
¼ oz ½ oz | 
Flour Tortillas
(Contains: Wheat)
2 2 |

BUST OUT

- Small pot
- Strainer
- Large pan
- 2 Reusable containers
- Vegetable oil (2 tsp | 4 tsp)

DINNER



1 PREP

Place **1¼ cups water** and a pinch of **salt** in a small pot and bring to a boil. **Wash and dry all produce.** Halve, peel, and finely dice **onion**. Drain and rinse **beans**. Core and seed **poblano**, then cut into ½-inch squares. Trim and thinly slice **scallions**, separating whites from greens. Slice **jalapeño** into thin rounds, removing ribs and seeds for less heat. Finely dice **chorizo**. Finely chop **cilantro**.



2 COOK RICE

Once water is boiling, add **rice** to pot. Lower heat, reduce to a gentle simmer, and cover. Let cook for 10 minutes, then remove from heat and let steam, covered, until rest of meal is ready.



3 COOK BEEF

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and **1½ tsp Enchilada Spice** (save the rest of the spice for the next step). Cook, breaking up meat into small pieces, until browned and cooked through, about 6 minutes. Season with **salt** and **pepper**, then remove beef from pan.



4 COOK VEGGIES

Toss a drizzle of **oil**, **onion**, **scallion whites**, and **poblano** into the same pan. Toss in **chorizo** and remaining **Enchilada Spice**. Cook, tossing, until onion and poblano are softened, about 4 minutes. Stir in **stock concentrate**, **beans**, **crushed tomatoes**, and **½ cup water**. Bring to a boil, then lower heat to a simmer. Stir in **beef**. Simmer until slightly thickened, 5-10 minutes. Season with **salt** and **pepper**.



5 SERVE CHILI

If **chili** is too thick, add a splash more water. Fluff **rice** with a fork and season with **salt** and **pepper**. Measure out 2 cups rice and divide between bowls. Set aside a quarter of the chili for lunch, then add rest to bowls. Top with **2 TBSP sour cream** and **¼ cup cheddar**. Garnish with **scallion greens** and as much **jalapeño** as you like. Sprinkle with half the **cilantro**. Serve.

LUNCH



6 MAKE LUNCH FOR TWO

When you're ready to pack your lunch, slice **tomato** into thin rounds. Spread **tortillas** with remaining **sour cream** and sprinkle with remaining **cheddar**. Divide tomato, reserved **chili**, any remaining **jalapeño**, remaining **rice**, and remaining **cilantro** between tortillas. Roll into burritos and place in reusable containers. Keep refrigerated. Reheat in microwave before enjoying.