



GAME-DAY BEEF CHILI

with Borlotti Beans, Poblano Peppers, and Cheddar Cheese



HELLO

MEXICAN SPICE BLEND

A warm, smoky mix of chili powder and herbaceous oregano

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 730**



Scallions



Poblano Peppers



Ground Beef



Veggie Stock Concentrates



Cheddar Cheese
(Contains: Milk)



Garlic



Borlotti Beans



Mexican Spice Blend



Crushed Tomatoes



Sour Cream
(Contains: Milk)

START STRONG


We've kept things on the mild side here with our Mexican spice blend, which has just a smidge of heat. If you'd like to crank it up for the adults (or adventurous kids), break out the hot sauce.

BUST OUT

- Strainer
- Large pan
- Slotted spoon
- Oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Scallions 4
- Garlic 4 Cloves
- Poblano Peppers 2
- Borlotti Beans 26.8 oz
- Ground Beef 20 Ounces
- Mexican Spice Blend  2 TBSP
- Veggie Stock Concentrates 2
- Crushed Tomatoes 27.52 oz
- Cheddar Cheese 1 Cup
- Sour Cream 8 TBSP

HELLO WINE



PAIR WITH

Maravilloso Mendoza Malbec-Bonarda Blend, 2017

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**, keeping greens and whites separate. Mince **garlic**. Core and seed **poblanos**, then cut into ½-inch squares. Drain and rinse **beans**.



2 COOK BEEF

Heat a large drizzle of **oil** in a large, tall-sided pan over medium-high heat. Add **beef**, breaking up meat into pieces. Cook, tossing occasionally, until browned at the edges and no longer pink, 5-6 minutes. Season with **salt** and **pepper**. Remove from pan with a slotted spoon and set aside.



3 COOK VEGGIES

Remove pan from heat and carefully pour out and discard any excess grease left by beef. Return to medium-high heat and add **scallion whites**, **poblanos**, and **garlic**. Cook, tossing, until lightly browned and softened, 5-6 minutes.



4 ADD SPICES

Add **Mexican spice** to pan and toss to coat veggies. Cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



5 SIMMER CHILI

Add **stock concentrates**, **beans**, **tomatoes**, **beef**, and **2 cups water** to pan and stir to combine. Bring to a boil, then lower heat and let simmer until thick and stew-like, about 10 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **chili** between bowls. Sprinkle with **cheddar** and **scallion greens**. Dollop with **sour cream** and serve.

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