



HALL OF FAME  
**HEARTY PORK CHILI**  
 with Kidney Beans and Poblano Peppers



**HELLO**  
**HALL OF FAME**

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 660**



Scallions



Kidney Beans



Ground Pork



Chicken Stock Concentrates



Cheddar Cheese  
 (Contains: Milk)



Garlic



Poblano Peppers



Mexican Spice Blend



Crushed Tomatoes



Sour Cream  
 (Contains: Milk)

## START STRONG


We've kept it mild here for the kids with our Mexican spice blend, which has just a smidge of heat. But if anyone likes their chili 5-alarm hot, get out the hot sauce!

## BUST OUT

- Strainer
- Large pan
- Vegetable oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- Scallions 4
- Garlic 4 Cloves
- Kidney Beans 1 Pack
- Poblano Peppers 2
- Ground Pork 20 oz
- Mexican Spice Blend  2 TBSP
- Chicken Stock Concentrates 2
- Crushed Tomatoes 27.52 oz
- Cheddar Cheese 1 Cup
- Sour Cream 8 TBSP

## HELLO WINE



PAIR WITH  
El Barrio Chilean Cabernet  
Sauvignon, 2016

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



## 1 PREP

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



## 2 COOK PORK

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **pork** and **Mexican spice**, breaking up meat into pieces. Cook, stirring occasionally, until crisped at the edges and no longer pink, 4-6 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 3 SWEAT VEGGIES

Add a drizzle of **oil**, **scallion whites**, **poblanos**, and **garlic** to same pan. Cook, tossing, until lightly browned and softened, about 5 minutes. Season with **salt** and **pepper**.



## 4 SIMMER CHILI

Stir **stock concentrates**, **beans**, **tomatoes**, and ½ **cup water** into pan. Bring to a boil, then lower heat and let simmer until slightly thickened, about 5 minutes. Season with **salt** and **pepper**.



## 5 FINISH CHILI

Return **pork** and any **drippings** to pan. Simmer until saucy and very thick, about 5 minutes longer.



## 6 PLATE AND SERVE

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

## FRESH TALK

Does anyone know what the difference is between *chili* (with an i) and *chile* (with an e)?

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