



HALL OF FAME

ONE-POT BEEF AND BLACK BEAN CHILI

with Spicy Crema and Monterey Jack Cheese



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: 35 MIN | CALORIES: 780



Yellow Onion



Ground Beef



Southwest Spice Blend



Diced Tomatoes



Beef Stock Concentrate



Hot Sauce



Jalapeño



Mexican Spice Blend



Tomato Paste



Black Beans



Sour Cream
(Contains: Milk)



Monterey Jack Cheese
(Contains: Milk)

START STRONG

For a truly delicious pot of chili, taste as you go! Get familiar with your food by tasting and adjusting seasonings after each step. Adding salt and pepper throughout the cooking process helps infuse flavor directly into each element of the dish.

BUST OUT

- Medium pot
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

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

- Yellow Onion 1 | 2
- Jalapeño 1 | 2
- Ground Beef* 10 oz | 20 oz
- Mexican Spice Blend 1 TBSP | 2 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Tomato Paste 1.5 oz | 3 oz
- Diced Tomatoes 14 oz | 28 oz
- Black Beans 13.4 oz | 26.8 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

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Halve, peel, and dice **onion**. Thinly slice half the **jalapeño** into rounds; mince remaining half. **TIP:** Remove ribs and seeds for less heat.



2 COOK ONION AND JALAPEÑO

Heat a large drizzle of **oil** in a medium pot over medium-high heat. Add **onion** and **minced jalapeño**; season with **salt** and **pepper**. Cook, stirring, until softened, 5-7 minutes.



3 COOK BEEF

Add **beef**, **Mexican Spice**, **Southwest Spice**, **salt**, and **pepper** to same pot. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.



4 COOK CHILI

Stir **tomato paste** into pot. Cook, stirring, until dark red and combined, 1-2 minutes. Add **diced tomatoes**, **beans** and their liquid, **stock concentrate**, **¼ cup water**, **salt**, and **pepper**; stir to combine. Bring to a simmer and cook, uncovered, until thickened, 8-10 minutes. Turn off heat. Taste and season with **salt** and **pepper**.



5 MAKE CREMA

Meanwhile, in a small bowl, combine **sour cream** and **hot sauce** to taste; season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

Divide **chili** between bowls. Top with **Monterey Jack**, **crema**, and as much **sliced jalapeño** as you like.

CHILI: FULLY LOADED

Top your bowl with some crumbled corn chips for a killer crunch.

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