



# ONE-POT PORK & BLACK BEAN CHILI

with Spicy Crema & Monterey Jack Cheese



## HELLO SPICY CREMA

This tasty topping adds a cool contrast and a subtle heat.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 790



Yellow Onion



Ground Pork



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 Pork\* 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 Pork is fully cooked when internal temperature reaches 160 degrees.



## 1 PREP

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



## 2 COOK ONION & 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 PORK

Add **pork**, **Mexican Spice**, **Southwest Spice**, **salt**, and **pepper** to pot. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



## 4 COOK CHILI

Stir in **tomato paste**. 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

While chili cooks, 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. Serve.

## CHILI: FULLY LOADED

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



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