



ONE-PAN HEARTY PORK CHILI

with Jack's Kidney Beans



HELLO MEXICAN SPICE

A mix of mild spices and fragrant oregano

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 693



Scallions



Poblano Peppers



Ground Pork



Chicken Stock Concentrates



Cheddar Cheese
(Contains: Milk)



Garlic



Jack's Kidney Beans



Mexican Spice Blend



Crushed Tomatoes



Sour Cream
(Contains: Milk)

START STRONG


If you aren't in a rush, let the chili simmer longer—it'll just get better! The extra time spent on the stove top will intensify and further develop all those soulful chili spices and flavors.

BUST OUT

- Strainer
- Large pan
- Oil (2 tsp)

INGREDIENTS

Ingredient 4-person

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

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1 PREP Wash and dry all produce. Thinly slice **scallions**, keeping greens and whites separate. Mince or grate **garlic**. Drain and rinse **Jack's kidney beans**. Core, seed, and remove white ribs from **poblano peppers**. Cut into ½-inch squares.



4 SIMMER CHILI Stir in **stock concentrates, Jack's kidney beans, crushed tomatoes**, and ½ **cup water**. Bring to a boil, then lower heat and reduce to a simmer. Let bubble until slightly thickened, about 5 minutes. Season with **salt** and **pepper**.



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



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



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



6 PLATE AND SERVE Divide **chili** between bowls. Sprinkle with **cheddar** and a dollop of **sour cream**. Sprinkle with **scallion greens** and serve.

TOUCHDOWN!

This super (chili) bowl will satisfy your whole team.