



SLOW COOKER SMOKY BEEF CHILI

with Black Beans, Crema, and Corn Tortillas









HELLO

SLOW COOKER CHILI

A low and slow method brings out all those savory, smoky chili vibes.

PREP: 10 MIN | **TOTAL: 8 HR** | **CALORIES: 720**

-  Crushed Tomatoes
-  Tomato Paste
-  Southwest Spice Blend
-  Green Bell Peppers
-  Black Beans
-  Corn Tortillas
-  Scallions
-  Smoked Paprika
-  Beef Stock Concentrates
-  Red Onion
-  Ground Beef
-  Sour Cream (Contains: Milk)
-  Monterey Jack Cheese (Contains: Milk)

START STRONG


This recipe takes between 6 and 8 hours to make, depending on the heat setting. We recommend starting with steps 1 through 3 early in the day, then finishing the rest a little before dinnertime.

BUST OUT

- Slow cooker
- Strainer
- Small bowl
- Paper towel

INGREDIENTS

Ingredient 4-person

- Tomato Paste 2 TBSP
- Crushed Tomatoes 13.76 oz
- Beef Stock Concentrates 4
- Smoked Paprika 1 tsp
- Southwest Spice Blend  2 TBSP
- Red Onion 1
- Green Bell Peppers 2
- Ground Beef 20 oz
- Black Beans 13.4 oz
- Sour Cream 6 TBSP
- Corn Tortillas 6
- Scallions 2
- Monterey Jack Cheese $\frac{3}{4}$ Cup

HELLO WINE



PAIR WITH
Stemwinder Mendoza
Malbec, 2016

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



1 MIX BROTH

Whisk together $\frac{1}{2}$ cup water, 2 TBSP tomato paste, tomatoes, stock concentrates, $\frac{1}{2}$ tsp smoked paprika, Southwest spice, and a few large pinches of salt inside your slow cooker. **TIP:** We sent more tomato paste and paprika. Use the rest of the paste as you like. Save the rest of the paprika for later.



4 ADD BEANS

Around the same time chili is done cooking, drain beans from container and rinse, then stir into chili in slow cooker. Season with salt and pepper.



2 PREP

Wash and dry all produce. Halve, peel, and dice onion. Core, seed, and dice bell peppers. Stir both ingredients into broth in slow cooker.



5 MAKE CREMA AND WARM TORTILLAS

Stir together remaining smoked paprika and sour cream in a small bowl. Season with salt. Wrap tortillas in a damp paper towel. Microwave on high until warm, 30 to 45 seconds.



3 COOK CHILI

Break up beef with your hands into crumbles, then add to slow cooker. Gently stir once or twice to incorporate. Cover slow cooker with lid and cook on high heat for 6 hours or low heat for 8 hours.



6 FINISH AND SERVE

Trim, then thinly slice scallions. Divide chili between bowls, then dollop with crema. Sprinkle with scallions and cheese. Serve with tortillas on the side for dipping.

FRESH TALK

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