



20-MIN MEAL

# CHILI-LOADED SWEET POTATOES

with Monterey Jack and Hot Sauce Crema



**HELLO**  
**HOT SAUCE CREMA**  
 One of our favorite ways to add a cooling kick to hearty meals.

**PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 710**



Long Green Pepper



Garlic



Ground Beef



Tomato Paste



Sour Cream  
(Contains: Milk)



Monterey Jack Cheese  
(Contains: Milk)



Scallions



Sweet Potatoes



Southwest Spice Blend



Beef Stock Concentrate



Hot Sauce

## START STRONG

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, and the crunch and vibrant color of raw greens make them the perfect chili topper.

## BUST OUT

- Medium pot
- Small bowl
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Long Green Pepper 1 | 2
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Sweet Potatoes 2 | 4
- Ground Beef 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Tomato Paste 3 TBSP | 6 TBSP
- Beef Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Monterey Jack Cheese ¼ Cup | ½ Cup

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



## 1 PREP

Wash and dry all produce. Halve, deseed, and dice **green pepper** into ½-inch pieces. Trim, then thinly slice **scallions**, separating whites from greens. Mince **garlic**.



## 2 COOK SWEET POTATOES

Poke **sweet potatoes** on all sides with a fork. Place on a large microwave-safe plate. Microwave until tender, 8-12 minutes. (TIP: If potatoes are still firm, continue to microwave in 1-minute intervals until easily pierced with a fork.) Remove from microwave to cool slightly.



## 3 START CHILI

Meanwhile, heat large drizzle of **olive oil** in a medium pot over medium-high heat. Add **green pepper**, **scallion whites**, and **garlic**. Cook until slightly softened, 4-5 minutes. Add **beef**, **Southwest Spice**, and a pinch of **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 2-3 minutes.



## 4 FINISH CHILI

Add **tomato paste** to pot and cook until fragrant, about 1 minute. Add **stock concentrate** and ¾ **cup water**. Bring to a simmer and cook until slightly thickened, 5-8 minutes.



## 5 FINISH SWEET POTATOES

Halve **sweet potatoes** lengthwise; fluff insides with a fork. Spread with 1 **TBSP butter** and season with **salt**.



## 6 FINISH AND SERVE

In a small bowl, combine **sour cream**, **hot sauce**, 1 **TBSP water**, and a pinch of **salt**. Divide finished **sweet potatoes** between plates. Top with **chili**. Sprinkle with **cheese** and **scallion greens**. Dollop with hot sauce crema.

## CHILI'S BFF

Dig how sweet potatoes tame the heat!

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