



# ONE-POT BEEF AND BLACK BEAN CHILI

with Spicy Crema and Monterey Jack Cheese



## HELLO

### SPICY CREMA

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

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



Yellow Onions



Jalapeños



Ground Beef



Mexican Spice Blend



Southwest Spice Blend



Tomato Paste



Black Beans



Beef Stock Concentrates



Sour Cream (Contains: Milk)



Hot Sauce



Monterey Jack Cheese (Contains: Milk)



Diced Tomatoes

## 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. Seasoning throughout the cooking process helps infuse flavor directly into each element of the dish.

## BUST OUT

- Large pot
- Small bowl
- Vegetable oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- Yellow Onions 2
- Jalapeños  2
- Ground Beef 20 oz
- Mexican Spice Blend 2 TBSP
- Southwest Spice Blend 2 TBSP
- Tomato Paste 6 TBSP
- Diced Tomatoes 28 oz
- Black Beans 26.8 oz
- Beef Stock Concentrates 2
- Sour Cream 4 TBSP
- Hot Sauce  2 tsp
- Monterey Jack Cheese 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, peel, and dice **onions**. Thinly slice one **jalapeño** and mince the other. (**TIP:** Remove seeds for less heat.)



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



**3 COOK BEEF** Add **beef**, **Mexican Spice**, **Southwest Spice**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned, 5-7 minutes.



**4 MAKE CHILI** Stir **tomato paste** into pot. Cook, stirring, until dark red and combined, 1-2 minutes. Add **tomatoes**, **black beans**, **stock concentrates**, **¼ cup water**, **salt**, and **pepper**. Stir to combine. Bring to a simmer and cook until thickened, about 10 minutes. Turn off heat. Taste and season with salt and pepper.



**5 MAKE CREMA** In a small bowl, combine **sour cream**, **hot sauce** (to taste), and **1 TBSP water**. Season with **salt** and **pepper**.



**6 SERVE** Divide **chili** among bowls. Top with **cheese**, **crema**, and as much **sliced jalapeño** as you like. Drizzle with remaining **hot sauce**, if desired.

## FRESH TALK

How many types of beans can you name?

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