



CHORIZO AND BEEF CHILI - DINNER CHILI BURRITO - LUNCH



COOK IT ONCE, EAT IT TWICE

Tonight's dinner extras transform into tomorrow's lunch.

DINNER	TOTAL: 35 MIN	CALORIES: 930
LUNCH	TOTAL: 5 MIN	CALORIES: 660

INGREDIENTS FOR: 2-person | 4-person

- | | | | | | | | |
|--|--|---|---|--|---|--|--|
| 
Yellow Onion
1 2 | 
Poblano Pepper
1 2 | 
Chorizo
3 oz 6 oz
(Contains: Milk) | 
Ground Beef
10 oz 20 oz | 
Beef Stock Concentrate
1 2 | 
Sour Cream
6 TBSP 10 TBSP
(Contains: Milk) | 
Cilantro
¼ oz ½ oz | 
Flour Tortillas
2 2
(Contains: Wheat) |
| 
Kidney Beans
13.4 oz 13.4 oz | 
Jalapeño
1 2 | 
Jasmine Rice
¾ Cup 1½ Cups | 
Enchilada Spice Blend
1 TBSP 2 TBSP | 
Crushed Tomatoes
13.76 oz 27.52 oz | 
Cheddar Cheese
1 Cup 2 Cups
(Contains: Milk) | 
Roma Tomato
1 1 | |

BUST OUT • Small pot • Strainer • Large pan • 2 Reusable containers • Vegetable oil (2 tsp | 4 tsp)

DINNER



1 PREP

Bring **1¼ cups water** and a pinch of **salt** to a boil in a small pot. **Wash and dry all produce.** Halve, peel, and finely dice **onion**. Drain and rinse **beans**. Core, deseed, and dice **poblano**. Slice **jalapeño** into thin rounds, removing ribs and seeds if you prefer less heat. Finely dice **chorizo**. Finely chop **cilantro**.



2 COOK RICE

Once **water** is boiling, add **rice** to pot. Cover and lower heat to a gentle simmer. Cook until tender, about 10 minutes. Turn off heat and let steam, covered, until rest of meal is ready.

Beef is fully cooked when internal temperature reaches 160 degrees.



3 COOK BEEF

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and **1½ tsp Enchilada Spice** (we'll use the rest later). Cook, breaking up meat into small pieces, until browned and cooked through, about 6 minutes. Season with **salt** and **pepper**, then transfer beef to a plate.



4 MAKE CHILI

Heat another drizzle of **oil** in same pan over medium-high heat. Add **onion, poblano, chorizo**, and remaining **Enchilada Spice**. Cook, stirring, until onion and poblano are softened, about 4 minutes. Stir in **stock concentrate, beans, crushed tomatoes**, and **½ cup water**. Bring to a boil, then lower heat to a simmer. Stir in **beef**. Simmer until slightly thickened, 5-10 minutes. Season with **salt** and **pepper**.



5 SERVE DINNER

If **chili** is too thick, add a splash more **water**. Fluff **rice** with a fork and season with **salt** and **pepper**. Measure out 2 cups rice and divide between bowls. Set aside a quarter of the chili for lunch, then add rest to bowls. Top with **2 TBSP sour cream** and **¼ cup cheddar**. Garnish with as much **jalapeño** as you like. Sprinkle with half the **cilantro** and serve.

LUNCH



6 MAKE LUNCH FOR TWO

When you're ready to pack lunch, slice **tomato** into thin rounds. Spread **tortillas** with remaining **sour cream** and sprinkle with remaining **cheddar**. Divide tomato, reserved **chili**, any remaining **jalapeño**, remaining **rice**, and remaining **cilantro** between tortillas. Roll into burritos and place in reusable containers. Keep refrigerated. Reheat in microwave before enjoying.

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