



# CLASSIC POBLANO BEEF CHILI

with Jack's Borlotti Beans



## HELLO CHILI SPICES

Chili powder and cumin are a dynamic duo of seasonings

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 778



Jack's Borlotti Beans



Scallions



Ground Beef



Cumin



Crushed Tomatoes



Sour Cream  
(Contains: Milk)



Garlic



Poblano Pepper



Chili Powder



Veggie Stock Concentrate



Cheddar Cheese  
(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 (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Jack's Borlotti Beans 1 Box | 2 Boxes
- Poblano Pepper 1 | 2
- Ground Beef 10 oz | 20 oz
- Chili Powder  1 tsp | 2 tsp
- Cumin 1 tsp | 2 tsp
- Veggie Stock Concentrate 1 | 2
- Crushed Tomatoes 1 Box | 2 Boxes
- Cheddar Cheese ½ Cup | 1 Cup
- Sour Cream 4 TBSP | 8 TBSP

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



**4 ADD SPICES** Add **chili powder** and **cumin** to pan and stir to coat the veggies. Cook until aromatic, about 30 seconds. Season with **salt** and **pepper**.



**2 COOK BEEF** Heat a drizzle of **oil** in a large pan over medium-high heat. Add **ground beef** and break into pieces with a spatula or wooden spoon. Cook until crisped at the edges and no longer pink, 5-6 minutes, stirring occasionally. Season with **salt** and **pepper**. Remove from pan and set aside.



**5 SIMMER CHILI** Stir in **stock concentrate**, **Jack's borlotti beans**, **crushed tomatoes**, **beef**, and **1 cup water**. Bring to a boil, then lower heat and reduce to a simmer. Let bubble until thick and saucy, about 10 minutes. Season with **salt** and **pepper**.



**3 DRAIN PAN AND SWEAT VEGGIES**

Remove pan from heat and carefully pour out and discard any **oil** left by **beef**. Return to heat and add **scallions**, **poblano**, and **garlic**. Cook until lightly browned and softened, about 6 minutes, tossing.



**6 PLATE AND SERVE**

Divide **chili** between bowls. Sprinkle with **cheddar** and a dollop of **sour cream**.

## TOUCHDOWN!

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