



In your box

- 8 oz. Fire Roasted Diced Tomatoes in Juice
- 4 oz. Mixed Diced Peppers
- 1 oz. Sour Cream
- 1 oz. Shredded Cheddar Cheese
- 2 tsp. Tomato Paste
- .8 oz. Bacon Bits
- 2 Green Onions
- 1 ½ oz. BBQ Sauce

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 12 oz. Impossible Burger

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



BBQ-Cheddar Bacon and Beef Chili

with crema

NUTRITION per serving—Calories: 538, Carbohydrates: 21g, Sugar: 15g, Fiber: 3g, Protein: 37g, Sodium: 1458mg, Fat: 33g, Saturated Fat: 15g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Start the Chili

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground beef**, **diced peppers**, and **white portions of green onions** to hot pan.
- Stir occasionally, breaking up meat, until peppers start to soften, no pink remains on ground beef, and ground beef reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- *Drain excess grease from pan, if desired.*



2. Finish the Chili

- Stir 2 tsp. **tomato paste** (you may use any extra as you wish!), **fire roasted tomatoes**, **BBQ sauce**, $\frac{3}{4}$ cup **water**, $\frac{1}{2}$ tsp. **salt**, and a pinch of **pepper** into hot pan until combined. Bring to a boil.
- Once boiling, reduce heat to a simmer. Cover, and stir occasionally until combined, peppers are tender, and chili has slightly thickened, 4-5 minutes.
- Remove from burner.
- While chili cooks, make crema.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Step 1, breaking up burger until heated through, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Step 1, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.



3. Make the Crema

- Combine **sour cream** and half the **green portions of green onions** (reserve remaining for garnish) in a mixing bowl.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **chili** with **cheese**, **crema**, remaining **green portions of green onions**, and **bacon**. Bon appétit!