



In your box

- 2 oz. Sour Cream
- 1 oz. Shredded Cheddar-Jack Cheese
- 4 oz. Crushed Tomatoes
- 🔪 2 tsp. Chipotle Pesto
- 🔪 1 Poblano Pepper
- 2 Green Onions
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 8 oz. Fire Roasted Diced Tomatoes in Juice
- 2 tsp. Chile and Cumin Rub
- Customize It Options**
- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Beef

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

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	

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



Fire-Roasted Beef and Poblano Chili

with chipotle crema

NUTRITION per serving—Calories: 548, Carbohydrates: 18g, Sugar: 10g, Fiber: 4g, Protein: 34g, Sodium: 1742mg, Fat: 37g, 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

5 days

Difficulty Level

Easy

Spice Level

Medium

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**

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions, working in batches if necessary.
- If using **ground turkey**, follow same instructions as ground beef in Steps 1 and 2, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 1 and 2, breaking up burger until heated through, 4-6 minutes.



1. Prepare Ingredients and Start Chili

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Stem **poblano pepper**, seed, and cut into ¼" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **ground beef, poblano**, and **white portions of green onions** to hot pan. Stir occasionally, breaking up beef, until poblano begins to get tender, 4-5 minutes.



2. Finish the Chili

- Stir **demi-glace, fire-roasted tomatoes, crushed tomatoes**, 1 cup **water**, **seasoning rub**, ½ tsp. **salt**, and ¼ tsp. **pepper** into hot pan. Bring to a boil.
- Once boiling, cover. Stir occasionally until **poblano** is tender and **ground beef** reaches a minimum internal temperature of 160 degrees, 4-5 minutes.
- Remove from burner.
- While chili cooks, make crema.



3. Make the Crema

- In a mixing bowl, combine **sour cream, chipotle pesto** (to taste), and a pinch of **salt**. Set aside.



4. Finish the Dish

- Plate dish as pictured on front of card, topping chili with **cheese, chipotle crema** (to taste), and **green portions of green onions**. Bon appétit!