



### In your box

- 2 Tbsp. Cornstarch
- 2 tsp. Mirepoix Broth Concentrate
- 🔪 1 Poblano Pepper
- 8 oz. Black Beans
- 🔪 8 oz. Fire Roasted Salsa
- 1 oz. Tortilla Strips
- 2 Green Onions
- 🔪 1 oz. Chipotle Crema
- 1 tsp. Fajita Seasoning
- 8 oz. Cauliflower Florets
- Customize It Options**
- 12 oz. Impossible Burger
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 10 oz. 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
- Large Non-Stick Pan, 2 Mixing Bowls

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



## Spicy Poblano and Black Bean Chili

with chipotle crema

NUTRITION per serving—Calories: 360, Carbohydrates: 52g, Sugar: 10g, Fiber: 11g, Protein: 12g, Sodium: 1570mg, Fat: 13g, Saturated Fat: 3g  
 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

**30-40 min.**

Cook Within

**7 days**

Difficulty Level

**Easy**

Spice Level

**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**



## Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **ground beef**, break up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. Add to chili as desired.

### 1. Prepare Ingredients and Make Chipotle Crema

- Drain **black beans**.
- Coarsely chop **cauliflower** into bite-sized pieces,
- Trim **green onions** and thinly slice, keeping white and green portions separate.
- Stem **poblano pepper**, seed, and cut into ½" 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.*
- In a mixing bowl, stir **chipotle crema** and 1 tsp. **water** until combined. Set aside.

### 2. Start the Chili

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **white portions of green onions, cauliflower, poblano, and seasoning blend** to hot pan. Stir occasionally until browned, 5-7 minutes.
- Add 2 Tbsp. **water**. Cover, and cook until tender, 5-7 minutes.



### 3. Add the Beans and Salsa

- Add **black beans, salsa, mirepoix base, ¼ tsp. salt, and 2 cups water**. Stir to combine, then bring to a simmer.
- Once simmering, stir occasionally until beans are heated through, 3-5 minutes.



### 4. Finish the Chili

- In another mixing bowl, combine **cornstarch** and ½ cup **water** until cornstarch is completely dissolved.
- Add cornstarch-water mixture to pan. Stir constantly until cornstarch-water mixture is incorporated and **chili** thickens enough to coat the back of a spoon, 5-6 minutes.
- Remove from burner.



### 5. Finish the Dish

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