



# BBQ Cheeseburger Chili

WITH CRISPY BACON

15 Minute Meal Kits



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### You Will Need

Salt  
Large Non-Stick Pan

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Ingredients

- 5 oz. Corn Kernels
  - 4 oz. Black Beans
  - 4 tsp. Chicken Demi-Glace Concentrate
  - 1 oz. Smoky BBQ Sauce
  - 1 oz. Shredded Cheddar-Jack Cheese
  - 2 Green Onions
  - 4 oz. Fire Roasted Diced Tomatoes
  - ¼ oz. Flour
  - ½ oz. Crumbled Bacon
- Customize It Options**
- 10 oz. Ground Beef
  - 12 oz. Impossible Burger
  - 10 oz. Ground Pork
  - 20 oz. Double Portion Ground Beef

### 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.

View nutritional information at [www.homechef.com/19431](http://www.homechef.com/19431)

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

## Before You Cook

All cook times are approximate based on testing.

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



### 1. Crisp Bacon and Prepare Green Onions

- Place a large non-stick pan over medium-high heat.
- Add **bacon** to hot, dry pan. Stir often until crispy, 2-3 minutes.
- Remove bacon to a plate. Keep pan over medium-high heat.
- While bacon cooks, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.

### Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches, if necessary.
- If using **ground pork**, follow same instructions as ground beef in Step 2, breaking up pork until no pink remains and pork reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 2, breaking up until no pink remains and burger is heated through, 4-6 minutes.



### 2. Start the Chili

- Add **white portions of green onions** and **ground beef** to hot pan. Break up meat until no pink remains on beef and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- While beef cooks, drain **beans**.
- Add beans, **corn, tomatoes, flour**, and  $\frac{1}{4}$  tsp. **salt** to hot pan. Stir occasionally until combined, 1-2 minutes.



### 3. Finish the Chili

- Add **BBQ sauce, demi-glace**,  $\frac{1}{2}$  tsp. **salt**, and  $1\frac{1}{2}$  cups **water** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 2-3 minutes.
- Remove from burner.



### 4. Finish the Dish

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