



Beef and Bean Chili

WITH POBLANO AND SOUR CREAM

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Pot

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

Ingredients

- 3 oz. Fire Roasted Salsa Verde
 - 1 Poblano Pepper
 - 4 oz. Black Beans
 - 1 Yellow Onion
 - 1 oz. Sour Cream
 - 1 1/2 Tbsp. Chile and Cumin Rub
 - 2 tsp. Mirepoix Broth Concentrate
 - 1/2 oz. Flour
 - 1 oz. Shredded Cheddar-Jack Cheese
- Customize It Options**
- 10 oz. Ground Beef
 - 10 oz. Ground Pork
 - 10 oz. Ground Turkey
 - 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/19436

*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, sesame, 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



1. Prepare the Ingredients

- Stem **poblano**, seed, and cut into 1/2" 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.
- Halve and peel **onion**. Cut halves into 1/4" dice.

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 turkey**, follow same instructions as beef in Steps 2 and 3, breaking up until vegetables start to soften, 2-3 minutes, adding **ingredients**, then stirring occasionally until turkey reaches minimum internal temperature, 5-8 minutes.
- If using **ground pork**, follow same instructions as beef in Steps 2 and 3, breaking up until vegetables start to soften, 2-3 minutes, adding **ingredients**, then stirring occasionally until pork reaches minimum internal temperature, 5-8 minutes.



2. Start the Chili

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground beef, poblano** (use less if spice-averse), and **onion** to hot pot. Break up ground beef and stir occasionally until vegetables begin to soften, 2-3 minutes.



3. Finish the Chili

- Add **flour** and **chile and cumin rub** to hot pot and stir until no dry flour remains.
- Add **beans, salsa** (to taste), a pinch of **salt** and **pepper**, **mirepoix base**, and 1/2 cups **water**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened and ground beef reaches a minimum internal temperature of 160 degrees, 5-8 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **chili** with **cheese** and **sour cream**. Bon appétit!