



NUTRITION per serving 67g carbohydrates 36g fat 43g protein 1467mg sodium



Calories
740



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Medium



Texas-Style Steak Chili

with cheddar cheese and jalapeño cornbread

IN YOUR BOX

- 1 Jalapeño Pepper
- 2 Green Onions
- 10 oz. Sliced Ribeye Steak
- 4 oz. Corn Muffin Mix
- 2 oz. Shredded Cheddar Cheese
- 15 oz. Crushed Tomatoes
- 1 Tbsp. Light Chili Powder
- 2 tsp. Beef Demi-Glace
- 2 oz. Sour Cream

CONTAINS: milk, wheat
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Small Oven-Safe Casserole Dish
- Medium Non-Stick Pan

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a small casserole dish with cooking spray

WHILE YOU COOK

- **Heads Up! Cheese** is used twice. ¼ is added to **cornbread batter** and remaining garnishes **chili**.
- **Spice Alert!** Removing seeds from **jalapeño** greatly reduces its spiciness. Control the spice level by using less jalapeño or omitting entirely. Be sure to wash hands, utensils, and cutting board after working with jalapeño. Speaking of jalapeño, it is used twice. Half is added to **cornbread batter** and remaining is added to **chili**.
- **Heads Up! Green onions** are used twice. **White portions** are added to **chili** and **green portions** garnish chili.
- **Spice Alert! Chili powder** adds a smoky, slightly spicy flavor to the chili. Feel free to use less or omit. Speaking of chili powder, it is used twice. Half is added to **beef** and remaining is added to **chili**.

FROM THE CHEF

Longer simmering will develop more flavor from your chili. If time allows, cook an additional 20 minutes for maximum flavor experience.

Did you know...

U.S. President Lyndon B. Johnson was a big chili lover. His favorite recipe became known as Pedernales River chili after the location of his Texas ranch. Lady Bird Johnson, the first lady, had the recipe printed on cards to be mailed out because of the many thousands of requests the White House received for it.



Prepare the Ingredients

Stem **jalapeño**, halve, seed, and mince. Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Pat **steak strips** dry.



Start the Chili

Return pan used to sear steak to medium-high. Add 1 tsp. **olive oil**, **white portions of green onions**, and remaining **jalapeño** (to taste) to hot pan. Stir occasionally until aromatic, 2-3 minutes. Add **crushed tomatoes**, ½ cup **water**, remaining **chili powder** (to taste), and **demi-glace** and bring to a boil. Reduce to heat to simmer.



Bake the Cornbread

Combine **cornbread mix**, ½ cup **water**, ¼ the **cheese**, half the **jalapeño** (to taste) (reserve remaining of both for chili), and a pinch of **pepper** in a large mixing bowl. Transfer batter into prepared casserole dish (or cast iron skillet) and bake until golden brown, 20-25 minutes. *For best results, use a 6" diameter dish.* While cornbread bakes, brown meat.



Finish the Chili

Stir in **steak strips**. Cook until chili is slightly thickened, 2-3 minutes. Season with ¼ tsp. **salt** and ¼ tsp. **pepper**.



Brown the Meat

Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **steak strips**, and half the **chili powder** (reserve remaining for chili) to hot pan and stir occasionally until no pink remains, 8-10 minutes. Remove from burner, and transfer beef to a plate. Reserve pan; no need to wipe clean.



Finish the Dish

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