



### In your box

- 1 Red Onion
- 2 Poblano Peppers
- 2 Garlic Cloves
- 2 Roma Tomatoes
- 10 oz. Ground Beef
- 1 Tbsp. Smoked Paprika
- 1 Tbsp. Miso Paste
- 8 fl. oz. Tomato Sauce
- 1 oz. Shredded Chihuahua Cheese
- 2 oz. Sour Cream

CONTAINS milk, soy



## Smoky Beef and Poblano Chili

with Chihuahua cheese

NUTRITION per serving—Calories: 600, Carbohydrates: 29g, Fat: 38g, Protein: 37g, Sodium: 1407mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ● ● ●  
**Easy**

Spice Level ● ● ● ● ●  
**Mild**

## You will need

Olive Oil, Salt, Pepper  
Medium Pot

## Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry



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### Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ¼” dice.
- Stem **poblano peppers**, seed, remove ribs, and cut into ¼” dice.
- Mince **garlic**.
- Core **tomatoes** and cut into ¼” dice.



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### Cook the Beef

- Place a medium pot over medium heat and add 1 tsp. **olive oil**. Add **ground beef** to hot pot and cook, breaking up with a spoon, until browned, 3-4 minutes.
- Remove from burner. Transfer beef to a plate.
- Reserve pot; no need to wipe clean.



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### Cook the Vegetables

- Return pot used to cook beef to medium-high heat and add 2 tsp. **olive oil**. Add **onion, poblano pepper**, and **garlic** to hot pot and stir occasionally until translucent, 3-4 minutes.
- Add **tomatoes, paprika**, and **miso**. Stir occasionally until miso is dissolved, 1-2 minutes.



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### Cook the Chili

- Return **ground beef and any accumulated juices** to pot along with **tomato sauce** and ½ cup **water**. Bring to a low boil and keep boiling, stirring occasionally, until it reaches a hearty chili consistency, 8-10 minutes.
- Season with ¼ tsp. **salt** and ¼ tsp. **pepper**.



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### Finish the Dish

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