



In your box

- 5 oz. Elbow Macaroni
- 15 ½ oz. Black Beans
- 3 Tbsp. Light Chili Powder
- 15 oz. Crushed Tomatoes
- 1 Red Onion
- 2 oz. Shredded Cheddar Cheese
- ¼ oz. Cilantro
- .6 oz. Butter
- 2 oz. Sour Cream
- 1 Poblano Pepper



Veggie Chili Mac

with cheddar cheese and sour cream

NUTRITION per serving—Calories: 814, Carbohydrates: 111g, Fat: 27g, Protein: 32g, Sodium: 1683mg.
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
7 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil, Salt, Pepper

Colander, Large Non-Stick Pan, Medium Pot

👑 Before you cook

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

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 7-9 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and return to pot. Add **butter** and stir to combine. Cover and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Stem **poblano pepper**, seed, and cut into ¼" dice. *Wash hands and cutting board after prepping.*
- Halve and peel **onion**. Cut halves into ¼" dice.
- Drain and rinse **black beans**.



3

Start the Chili

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onion** and **poblano** to hot pan and cook undisturbed until lightly charred, 2-3 minutes.
- Add **chili powder** and stir until fragrant, 1 minute.



4

Finish the Chili

- Add reserved **pasta cooking water**, **crushed tomatoes**, and **black beans** to pan.
- Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 8-10 minutes.
- Remove from burner and season with ¼ tsp. **salt** and a pinch of **pepper**.



5

Finish the Dish

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