



20-Min: Beef & Bean Chili

with Tortillas & Cheddar-Jack Cheese



ca. 20min



2 Servings

No need to simmer a pot of chili for hours to develop flavor—our 20-minute version delivers big flavor and fast! Grass-fed ground beef, pinto beans, and sweet corn come together with chorizo chili spice blend, ready-made red enchilada sauce, and tomatoes. Warm tortillas are perfect for sopping up the sauce, and a sprinkle of shredded cheddar-jack cheese on top makes this a comforting, weeknight-approved dinner!

What we send

- 10 oz pkg grass-fed ground beef
- 1 oz scallions
- 15 oz can pinto beans
- 2 (¼ oz) chorizo chili spice blend
- 6 (6-inch) flour tortillas ¹
- 2 oz shredded cheddar-jack blend ⁷
- 4 oz red enchilada sauce
- 2½ oz corn
- 14 oz whole peeled tomatoes

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- medium Dutch oven or pot
- fine-mesh sieve
- microwave

Cooking tip

If you don't have microwave, heat tortillas, 1 at a time, directly over a gas flame or in a skillet until lightly charred, 5-10 seconds per side.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 45g, Carbs 80g, Proteins 50g



1. Brown beef

Heat **1 tablespoon oil** in medium Dutch oven or pot over medium-high. Add **beef** and cook, breaking up into larger pieces, until browned (beef might not be cooked through), 3-5 minutes.



2. Prep ingredients

Meanwhile, thinly slice **scallions**, keeping dark greens separate.

Drain **beans** and rinse with cold water.



3. Add aromatics to pot

To pot with **beef**, add **scallion whites and light greens** and **all of the chorizo chili spice blend**. Cook over medium-high, stirring, until fragrant, about 30 seconds.



4. Simmer chili

To pot, add **red enchilada sauce, tomatoes**, and **½ cup water**; bring to a simmer. Cook, breaking up tomatoes with back of a spoon, until tomatoes break down and flavors meld, 10-12 minutes. Stir in **beans, corn**, and **½ teaspoon sugar**. Cook until beans and corn are warmed through, about 3 minutes more.



5. Warm tortillas

Meanwhile, wrap **tortillas** in damp paper towel and heat in microwave until warmed through, 30-60 seconds.



6. Finish & serve

Season **chili** to taste with **salt** and **pepper**. Spoon **chili** into bowls and sprinkle **cheddar-jack cheese** over top and garnish with **scallion dark greens**.

Serve **chili** alongside **tortillas** for dipping. Enjoy!