



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

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- medium Dutch oven or pot
- fine-mesh sieve

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, Protein 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 & simmer

To pot with **beef**, add **scallion whites and light greens** and **chorizo chili spice blend**. Cook over medium-high heat, stirring, until fragrant, about 30 seconds. Add **red enchilada sauce, tomatoes**, and **½ cup water**; simmer. Cook, breaking up tomatoes with back of a spoon, 10-12 minutes. Stir in **beans, corn**, and **½ teaspoon sugar**. Cook for 3 minutes.



4. Warm tortillas

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

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



5. Finish

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 **tortillas** alongside.



6. Serve

Enjoy!