

# MARLEY SPOON



## Cincinnati Chili

with Spaghetti & Romaine Salad



30-40min



2 Servings

Cincinnati chili is a regional treasure of deliciousness. What makes this chili unique? The chili is spiced with cinnamon and other not-so-traditional chili spices—amplifying the meatiness with both savory and sweet flavors. The chili comes together in a tomatoey sauce served over spaghetti, topped with shredded cheese and chopped onions. It's a party on a plate.



## What we send

- 6 oz spaghetti <sup>1</sup>
- 1 medium yellow onion
- garlic
- 10 oz pkg grass-fed ground beef
- 8 oz tomato sauce
- ¼ oz warm spice blend
- ¼ oz chili powder
- 1 romaine heart
- 2 oz shredded cheddar-jack blend <sup>2</sup>
- 1 oz sour cream <sup>2</sup>

## What you need

- kosher salt & pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

## Tools

- large pot
- medium skillet

## Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1060kcal, Fat 59g, Carbs 88g, Protein 48g



### 1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **spaghetti** and cook, stirring often to prevent clumping, until al dente, 8-9 minutes. Reserve **¾ cup cooking water**; drain spaghetti, return to pot, and toss with **1 teaspoon oil**. Set aside until step 6.



### 4. Cook chili

Heat **½ tablespoon oil** in same skillet over medium-high. Add **garlic** and **all but 3 tablespoons of the onions** (save rest for serving); cook, stirring, until softened, 1 minute. Stir in **tomato sauce, beef, reserved cooking water, ¾ teaspoon warm spice blend**, and **1¼ teaspoons chili powder**. Bring to boil. Reduce heat; simmer, stirring, until **chili** thickens, 7-9 minutes.



### 2. Prep ingredients

While **pasta** cooks, finely chop **1 cup onion**. Finely chop **1 teaspoon garlic**.



### 5. Make salad

Meanwhile, cut **romaine** crosswise into 1-inch pieces, discard stem end. In a large bowl, whisk to combine **1 tablespoon each of oil and vinegar**. Season to taste with **salt** and **pepper**. Add romaine to bowl and toss to combine.



### 3. Brown beef

Heat **½ tablespoon oil** in a medium skillet over medium-high until shimmering. Add **beef** and season with **salt** and **pepper**. Cook, breaking up any large pieces with a spoon, until browned, about 4 minutes. Transfer to a bowl.



### 6. Finish & serve

Season **chili** to taste with **salt**. Serve **spaghetti** topped with **chili, cheese, sour cream**, and **remaining chopped onions** with **salad** alongside. Enjoy!