



Upgrade with Organic Ground Beef

Fast! Ground Beef & Bean Chili



20-30min



2 Servings

| This version of the recipe is customized with organic ground beef.

What we send

- 5 oz jasmine rice
- 1 medium yellow onion
- 1 bell pepper
- 10 oz pkg organic ground beef
- ¼ oz taco seasoning
- 6 oz tomato paste
- 1 pkt beef broth concentrate
- 15 oz kidney beans
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- medium Dutch oven or pot

Allergens

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

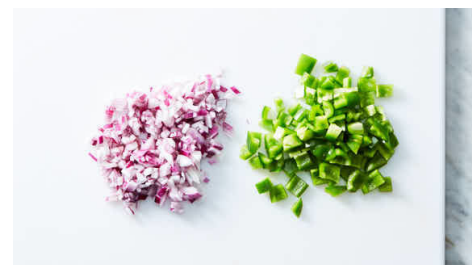
Nutrition per serving

Calories 910kcal, Fat 34g, Carbs 103g, Protein 46g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 5.



2. Prep onion & pepper

Finely chop **all of the onion**. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.



3. Cook beef & veggies

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **ground beef**, **peppers**, **taco seasoning**, and **¾ of the chopped onions**. Cook, stirring occasionally, until beef is cooked through and veggies are softened, 5-7 minutes.



4. Cook chili

Add **¼ cup tomato paste** to pot and cook over medium-high until paste is brick-red, about 1 minute. Add **broth concentrate**, **all of the beans and their liquid**, and **½ cup water**. Cover and bring to a boil over high heat. Uncover, then season to taste with **salt** and **pepper**. Cover to keep warm.



5. Finish cilantro rice

Finely chop **cilantro leaves and tender stems**. Fluff **rice** with a fork, then stir in chopped cilantro.



6. Serve

Serve **beef and bean chili** over **cilantro rice**. Garnish with **sour cream** and **remaining chopped onions**, if desired. Enjoy!