

DINNERLY



Chili Cheese Fries with Scallions



40-50min



2 Servings

A dish that makes a party—any time of year! Tender ground beef simmers with tomato paste and our Tex-Mex seasoning to make a classic flavorful chili before we mix it up with crispy fries, melty cheese, and fresh scallions. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 2 scallions
- 10 oz pkg ground beef
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- 1 pkt beef broth concentrate
- 2 (2 oz) shredded cheddar-jack blend ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- rimmed baking sheet
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 460kcal, Fat 30g, Carbs 25g, Protein 22g

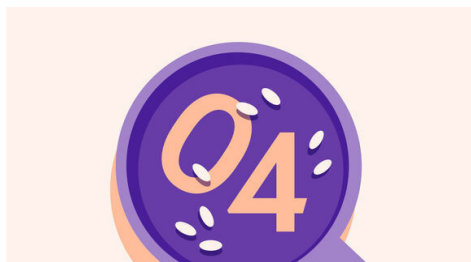


1. Cook fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with 1 **tablespoon oil**; season with **salt** and **pepper**.

Bake on lower oven rack until golden brown and crisp, 30–35 minutes.



4. Bake & serve

Add **cooked fries** and **half of the cheese** to skillet. Gently mix until evenly combined; spread into an even layer. Sprinkle with **remaining cheese**. Bake on lower oven rack until cheese is melted, about 5 minutes.

Serve **chili cheese fries** with **scallion dark greens** over top. Enjoy!



2. Cook beef

Trim ends from **scallions**; thinly slice, keeping dark greens separate.

In a medium ovenproof skillet, heat 1 **tablespoon oil** over medium-high. Add **beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until nearly cooked through and browned in spots, 3–5 minutes. Add **scallion whites** and **light greens**; cook until softened, about 1 minute.



5. ...

What were you expecting, more steps?

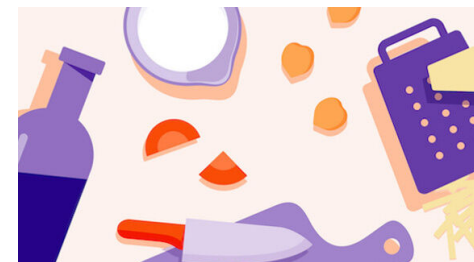


3. Simmer chili

Add **Tex-Mex seasoning**, 2 **tablespoons tomato paste**, and 1 **teaspoon flour**.

Reduce heat to medium; cook, stirring frequently, until paste has darkened, 2–3 minutes.

Add 1½ **cups water** and **broth concentrate**. Bring to a boil over high heat. Reduce heat to medium-low; simmer until **chili** is thickened and flavorful, 10–15 minutes. Season to taste with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!