

DINNERLY



Saucy Beef & Pepper Chili with Cornbread Drop Biscuits



20-30min



2 Servings

This dish is all that we want wintertime dinner to be and more. Not only is it a one-skillet situation, which means it's as low maintenance as can be, but it's also hearty and warming. The supremely savory chili is filled with grass-fed ground beef, poblano pepper, and sweet corn and topped with cornbread drop biscuits. This way you get your cornbread and your chili in each and every bite. We've...

WHAT WE SEND

- garlic
- grass-fed ground beef
- 8 oz can tomato sauce
- 3½ oz unsweetened cornbread mix¹
- 2½ oz corn
- 1 bell pepper

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 38g, Carbs 68g, Protein 30g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Halve **poblano pepper**, remove stem, core and seeds, then cut into ½-inch pieces. Peel **1 large garlic clove**, then finely chop. Finely chop **tomatoes** in the can using kitchen shears.



2. Brown peppers & beef

In a medium ovenproof skillet, preferably cast-iron, heat **1 tablespoon oil** over high. Add **poblano pepper**, then cook until crisp-tender, about 4 minutes. Add **beef, garlic**, and **½ teaspoon salt**. Cook until beef is cooked through, about 4 minutes.



3. Build chili

Add **tomatoes and their liquid**. Cook until liquid is reduced by half, about 3 minutes. Add **corn** and **1¼ cups water**, then cook over medium-high, until liquid is reduced by ⅓, about 5 minutes. Season to taste with **salt** and **pepper**.



4. Make cornbread batter

While **chili** simmers, in a medium bowl, whisk together **all of the cornbread mix**, **1½ teaspoons sugar**, **½ teaspoon salt**, and **a few grinds pepper**. Stir in **2 tablespoons oil** and **¼ cup water**.



5. Bake drop biscuits

Dollop **8 heaping tablespoons of cornbread mixture** all over the top of the **chili**. Bake in upper third of oven until firm but not golden, about 8 minutes. Let stand 5 minutes before serving. Enjoy!



6. Take it to the next level

You've already got your chili and your cornbread, but if you want to add a side, you could braise a hearty green like kale or collards and serve them alongside.