

DINNERLY



Tex-Mex Beef Chili with Cornbread Drop Biscuits



20-30min



2 Servings

This dish is all that we want 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 ground beef, poblano pepper, and sweet corn and topped with cornbread drop biscuits. This way you get your cornbread and chili in each and every bite. We've got you covered!

WHAT WE SEND

- 1 bell pepper
 - 10 oz pkg ground beef
 - ¼ oz taco seasoning
 - 8 oz tomato sauce
 - 2½ oz corn
 - 2 (2½ oz) cornbread mix
- 1,3,6,7

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium ovenproof skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 33g, Carbs 74g, Protein 36g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Halve **bell pepper**, remove stem and seeds, and cut into ½-inch pieces. Peel and finely chop **1 teaspoon garlic**.



2. Brown peppers & beef

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over high. Add **peppers** and cook, stirring, until crisp-tender, about 4 minutes. Add **beef, chopped garlic, taco seasoning**, and season with **salt**. Cook, breaking meat up into smaller pieces, until beef is cooked through, about 4 minutes.



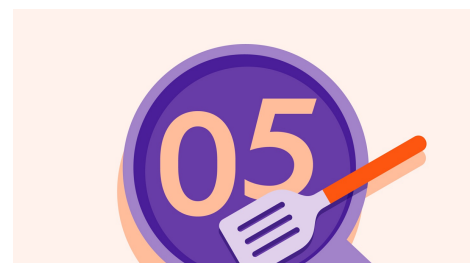
3. Start chili

Add **tomato sauce** and **½ cup water** to skillet. Simmer, stirring occasionally, until liquid is reduced by half, about 5 minutes. Stir in **corn**; season to taste with **salt** and **pepper**.



4. Make cornbread batter

While **chili** simmers, in a medium microwave-safe bowl, microwave **1 tablespoons butter** until melted. Add **all of the cornbread mix** and **¼ cup and 2 tablespoons water**; mix to combine.



5. Bake drop biscuits

Using a large spoon, dollop **heaping spoonfuls of cornbread batter** across the top of the **chili**. Bake on upper oven rack until **cornbread drop biscuits** are firm but not golden, about 10-12 minutes. Let **Tex-Mex chili** stand for 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 to serve alongside.