

# DINNERLY



## Mexican Beef Chili with Jasmine Rice and Sour Cream



20-30min



2 Servings

There are two types of chilis in the world: the ones that take tons of time and ingredients to make, and the ones that come together in a jiffy. We're always short on time, and we're guessing you probably are too, so we've leaned on a delicious spice blend as the backbone to this beef chili. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 green bell pepper
- 1 oz sour cream <sup>2</sup>
- 10 oz pkg grass-fed ground beef
- ¼ oz granulated garlic
- ¼ oz chorizo chili spice blend

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>

### TOOLS

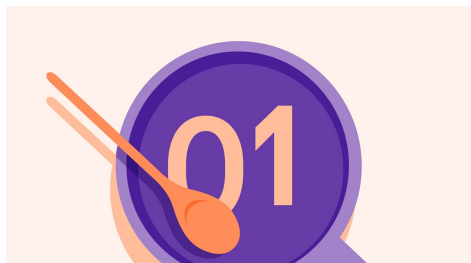
- small saucepan
- medium Dutch oven or pot with lid

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 740kcal, Fat 32g, Carbs 78g, Protein 35g



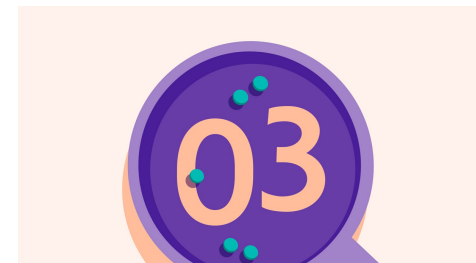
#### 1. Cook rice

In a small saucepan, combine **rice**, **½ teaspoon salt**, and **1¼ cups water**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



#### 2. Prep ingredients

Halve **onion** and coarsely chop. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces.



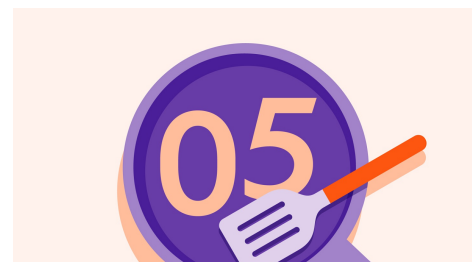
#### 3. Prep crema

In a small bowl, thin **sour cream** with **1 teaspoon water** at a time, as needed until it drizzles from a spoon; set aside until ready to serve.



#### 4. Brown beef

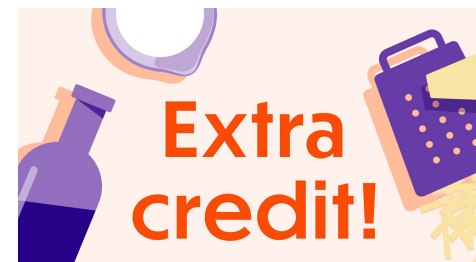
Heat **1 tablespoon oil** in a medium pot or Dutch oven over high until shimmering. Add **onions** and **peppers**; cook, stirring, until browned in spots, about 6 minutes. Add **beef**, **1 teaspoon salt**, and **several grinds of pepper**; cook, stirring and breaking up meat into smaller pieces, until lightly browned, 5–6 minutes. Spoon off **all but 1 tablespoon fat**.



#### 5. Finish chili & serve

To pot with **beef**, stir in **1 teaspoon granulated garlic**, **chorizo chili spice**, and **1 tablespoon flour**; cook, about 1 minute. Add **1¼ cups water**; bring to a boil. Cover and simmer over medium-low until thickened and flavorful, 8–10 minutes. Season to taste with **salt** and **pepper**.

Spoon **rice** into bowls and top with **chili**. Drizzle with **sour cream** and serve. Enjoy!



#### 6. Take it to the next level

You could enhance this chili with a few slices of fresh avocado, a dollop of your favorite guacamole, or even a few slices of pickled or fresh jalapeños.