

DINNERLY



Fall Fest! Chili Cheese Fries with Scallions



40-50min



2 Servings

Since when was the town's fall festival running out of your kitchen? Oh, our mistake—when we saw those chili cheese fries, we thought we were in the middle of the ultimate autumnal party. Tender ground beef simmers with tomato paste and our Tex-Mex seasoning before we mix it up with crispy fries and melty cheese. How's that for a fall fest? We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 10 oz pkg grass-fed 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 (or gluten-free alternative)

TOOLS

- rimmed baking sheet
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 430kcal, Fat 24g, Carbs 24g, Protein 24g

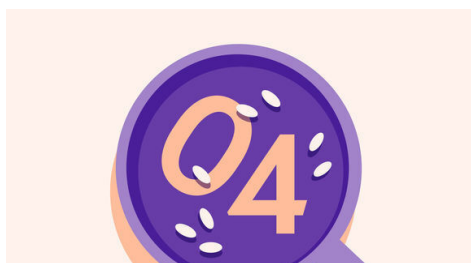


1. Cook fries

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?

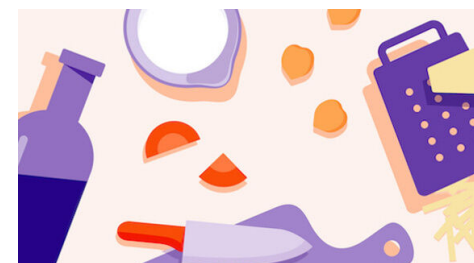


3. Simmer chili

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!