



Pork & White Bean Chili

with Homemade Tortilla Chips



30-40min



2 Servings

Chili should be the official dish of every season – it's warming, super comforting, and packs a ton of flavor. We keep it light by adding ground pork and creamy cannellini beans into the mix. The base of the chili is scented with ground cumin and other aromatics. It is served over fluffy rice, and topped with crisp tortilla strips, fresh cilantro, and crumbled cheese.

What we send

- 5 oz jasmine rice
- 1 poblano pepper
- 1 yellow onion
- ½ oz fresh cilantro
- 15 oz can cannellini beans
- 10 oz pkg ground pork
- ¼ oz ground cumin
- 1 pkt chicken broth concentrate
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- small saucepan
- colander or fine-mesh sieve
- medium Dutch oven or pot
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 31g, Carbs 106g, Protein 49g



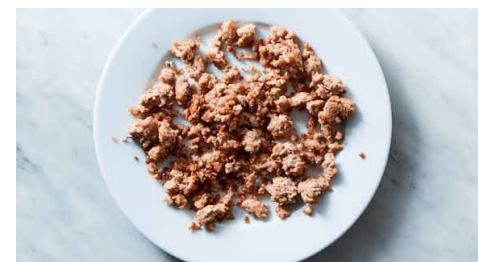
1. Make rice

Preheat oven to 425°F with a rack in the center. In a small saucepan, combine **rice**, **1¼ cups water**, **1 teaspoon oil**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Prep ingredients

Halve **poblano**, remove stem and seeds, then cut into ½-inch pieces. Finely chop **onion**. Finely chop **cilantro stems** and coarsely chop **leaves**, keeping them separate. Drain and rinse **beans**.



3. Cook pork

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **pork** and **½ teaspoon salt**; cook, breaking up meat into smaller pieces, until browned and cooked through, 7-8 minutes. Transfer to a plate.



4. Start chili

To the same pot, heat **1 tablespoon oil** over medium. Add **cilantro stems**, **poblanos**, **¾ of the chopped onions**, and **2 teaspoons ground cumin**. Cover and cook, stirring occasionally, until poblano is softened, 4-6 minutes.



5. Finish chili

Return **pork** to pot. Stir in **beans**, **broth concentrate**, and **1½ cups water**. Cover and bring to a boil over high heat. Season with **salt** and **pepper**. Reduce heat to medium and simmer, partially covered, until thick and stewy, stirring occasionally, about 15 minutes. Stir in **half of the cilantro leaves**.



6. Finish & serve

Brush both sides of **2 tortillas** (save rest for own use) with **oil**, then stack and cut into ½-inch thick strips; transfer to a rimmed baking sheet. Bake on center oven rack until golden, 6-7 minutes, stirring halfway. Sprinkle with **salt**. Fluff **rice** and serve **chili** over top. Garnish with **shredded cheese**, **tortilla strips**, **remaining onions**, and **cilantro leaves**. Enjoy!