

MARLEY SPOON



Beef & White Bean Chili

with Rice, Cilantro & Lime



20-30min



2 Servings

A quick beef and bean chili may seem like a contradiction, but happily, it's not! For this weeknight dinner, we simmer garlic, chopped canned tomatoes, sweet bell peppers, ground beef, and white beans into a hearty chili that comes together in under 30 minutes.

What we send

- 5 oz jasmine rice
- garlic
- 1 bell pepper
- ½ oz fresh cilantro
- 14½ oz can whole peeled tomatoes
- 1 lime
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 15 oz can cannellini beans

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium saucepan
- small saucepan

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 20g, Carbs 113g, Protein 49g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**, 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 off heat until ready to serve.



4. Brown ground beef

Add **beef**, **taco seasoning**, and **1 teaspoon salt** to saucepan with **peppers**. Cook over medium-high, breaking up larger pieces of beef with a spoon, until browned, about 5 minutes.



2. Prep ingredients

Finely chop **2 teaspoons garlic**. Halve **pepper**, discard stem and seeds, then finely chop. Finely chop **cilantro leaves and stems**. Use kitchen shears to finely chop **tomatoes** directly in the can. Cut **lime** into quarters.



5. Make chili

Add **tomatoes and their liquid**, **beans and their liquid**, and **all but 2 tablespoons of the cilantro to beef mixture** (save remaining cilantro for step 6). Cook, stirring occasionally, until slightly thickened, 6-8 minutes. Season to taste with **salt** and **pepper**.



3. Sauté peppers

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **chopped garlic** and **peppers**; cook, stirring, until soft, about 5 minutes.



6. Garnish & serve

Spoon **rice** into bowls and top with **chili**. Garnish with **remaining cilantro**, and serve with **lime wedges** on the side for squeezing over. Enjoy!