

# DINNERLY

## Big Batch Baked Potato Bar

with Homemade BBQ Chili



2 Servings

#### WHAT WE SEND

- 4 potatoes
- 2 (10 oz) pkgs grass-fed ground beef
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 2 pkts beef broth concentrate
- 4 oz barbecue sauce
- 1 yellow onion
- 14½ oz can whole peeled tomatoes
- ¼ oz chili powder
- 2 (½ oz) fried onions <sup>6</sup>
- ¼ oz fresh chives

#### WHAT YOU NEED

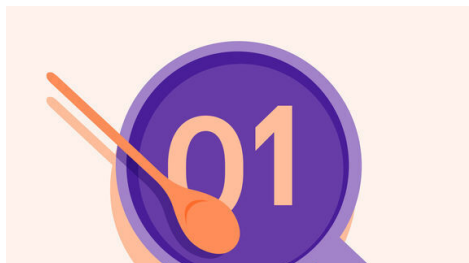
#### TOOLS

#### ALLERGENS

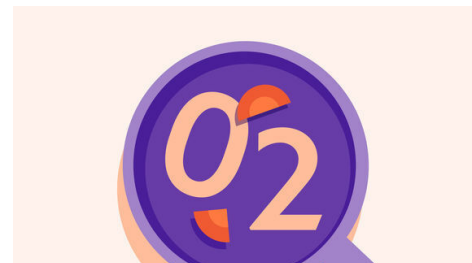
Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

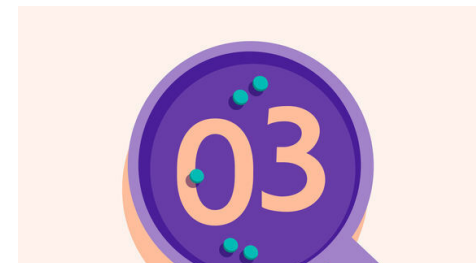
Calories 0kcal



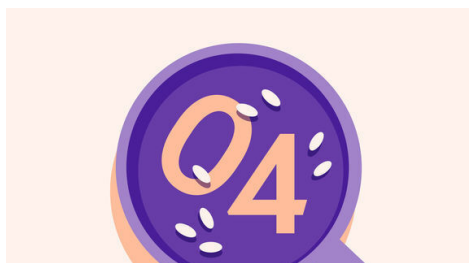
1. Prep ingredients



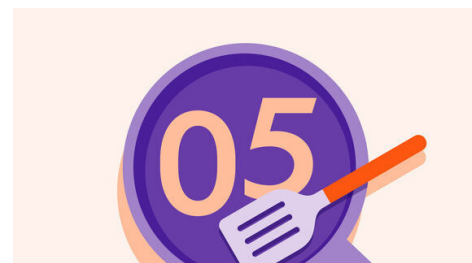
2. Make chili



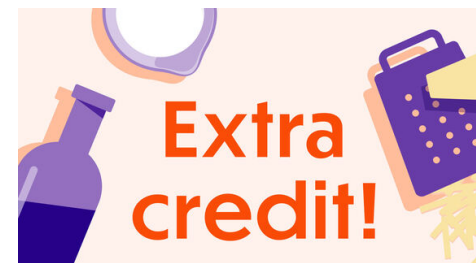
3.



4. Bake potatoes



5.



6.

Scrub potatoes, then prick all over with a fork. Rub with oil and season all over with salt and pepper. Place in a microwavesafe dish and microwave on high for 5 minutes. Flip potatoes, then continue to microwave until tender and easily pierced through to the center with a knife, 3–5 minutes (watch closely as microwaves vary).