

DINNERLY



Grass-Fed Ground Beef & Black Bean Chili

with Sweet Potatoes



50min



2 Servings

We turned comfort food into healthy food with this soul-warming chili. With sweet potatoes, grass-fed ground beef, tomato sauce, and black beans, there's a little bit of something for everyone. It's true what they say—you can have your cake (or chili in this case) and eat it too, guilt free. We've got you covered!

WHAT WE SEND

- 2 scallions
- 1 sweet potato
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 8 oz tomato sauce
- 15 oz can black beans

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 24g, Carbs 65g, Protein 41g

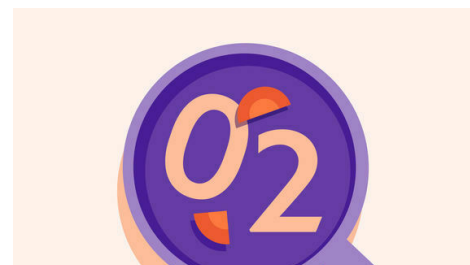


1. Prep ingredients

Finely chop **1 tablespoon** garlic.

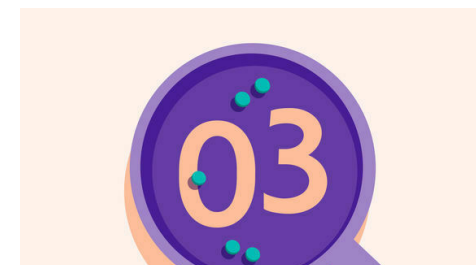
Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Scrub **sweet potato**, then cut into ¾-inch pieces.



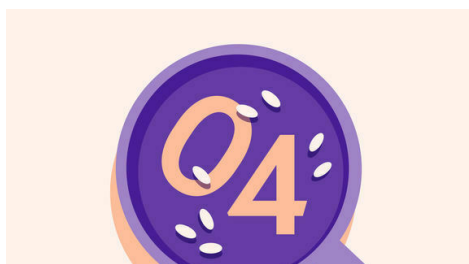
2. Cook beef

Heat **1 tablespoon** oil in a medium pot over medium-high. Add **ground beef** and cook, breaking up into smaller pieces, until browned, 5–7 minutes.



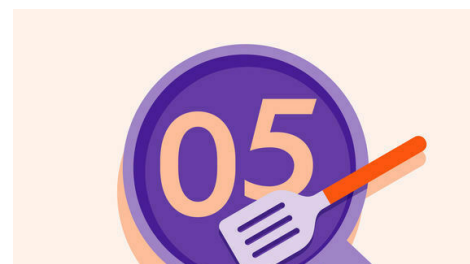
3. Cook aromatics

To pot with **beef**, add **chopped garlic**, **scallion whites and light greens**, and **1 tablespoon** taco seasoning; cook, stirring, until fragrant, about 1 minute. Stir in **tomato sauce**; simmer over low heat, stirring occasionally, until sauce is slightly reduced, 3–5 minutes.



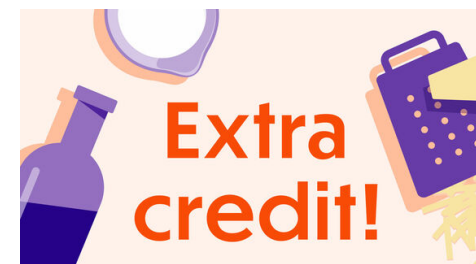
4. Simmer chili

To same pot, add **beans and their liquid**, **sweet potatoes**, **2 cups** water, and **a pinch** each of **salt and pepper**. Bring to a boil over high. Reduce heat to low and simmer until potatoes are tender, beef is cooked through, and chili is slightly thickened, 30–40 minutes. Season to taste with **salt** and **pepper**



5. Serve

Serve **beef and black bean chili** garnished with **scallion dark greens**. Enjoy!



6. Crunch, crunch!

Top this chili with tortilla strips OR serve it up with tortilla chips on the side to use as crunchy vessels for shoveling heaping bites of chili!