



DINNERLY



Family Friendly! Baked Potato Bar with Homemade BBQ Chili

 40-50min  2 Servings

It's giving steakhouse meets state fair vibes, and we're unapologetically into it. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

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

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium Dutch oven or pot with lid
- microwave

COOKING TIP

No microwave? Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack; bake until soft and easily pierced through the center, 45–60 mins.

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

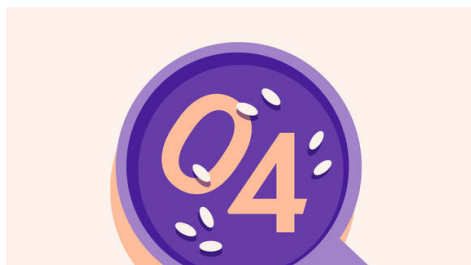
Calories 770kcal, Fat 31g, Carbs 69g, Protein 42g



1. Prep ingredients

Halve **onion** and cut one half into ½-inch pieces (save rest for own use). Finely chop **chives** and **2 teaspoons garlic**, keeping separate.

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **ground beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 5–8 minutes.



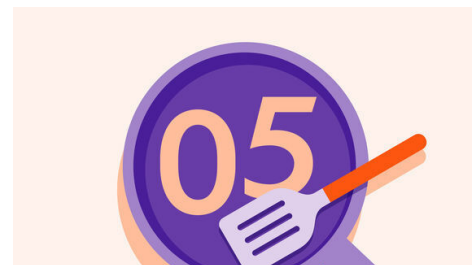
4. Bake potatoes

Meanwhile, scrub **potatoes**, then prick all over with a fork. Rub with **oil**; season with **salt** and **pepper**. Place on a microwave-safe plate and cook 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 more (watch closely as microwaves vary).



2. Make chili

Add **onions** to pot with **beef** and continue to cook until softened, about 5 minutes more. Add **chili powder** and **garlic**; cook until fragrant, about 30 seconds. Add **1 cup water** and bring to a simmer, scraping up any bits from bottom of pot.



5. Finish potatoes

Switch on broiler with a rack in the upper third. Place **potatoes** directly on upper oven rack and broil until skin is crisp, about 2 minutes per side (watch closely, broilers vary). Carefully cut in half; gently fluff with a fork and season with **a pinch each of salt and pepper**.

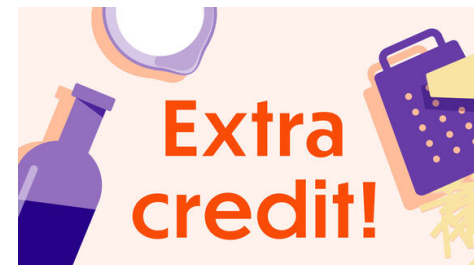
Spoon **chili** over top and garnish with **cheese**, **chopped chives**, and **fried onions**. Enjoy!



3. Finish chili

Add **tomatoes** (crush whole tomatoes with your hands before adding them to the pot), **broth concentrate**, and **barbecue sauce**. Season to taste with **salt** and **pepper**. Bring to a simmer, then cover; cook until flavors have melded, 20 minutes.

Uncover **chili** and cook until **sauce** is reduced, about 10 minutes more.



6. Extra, extra!

Read all about it! We're talking baked potatoes so you know that means—it's topping time. Bust out any of your favorite extras. Sour cream, hot sauce, or pickled jalapeños would all be a delightful addition to these baked spuds.