

DINNERLY



Mexican Beef Chili with Jasmine Rice & Sour Cream



20-30min



2 Servings

There are two types of chilis in the world: the ones that take tons of time and ingredients to make, and the ones that come together in a jiffy. We're always short on time, and we're guessing you probably are too, so we've leaned on a delicious spice blend as the backbone to this beef chili. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 yellow onion
- 1 green bell pepper
- 1 oz sour cream ¹
- 10 oz pkg grass-fed ground beef
- ¼ oz granulated garlic
- ¼ oz chorizo chili spice blend

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ²

TOOLS

- small saucepan
- medium Dutch oven or pot with lid

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 32g, Carbs 78g, Protein 35g



1. Cook rice

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



2. Prep ingredients

Halve **onion** and coarsely chop. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces.



3. Prep crema

In a small bowl, thin **sour cream** with 1 **teaspoon water** at a time, as needed until it drizzles from a spoon; set aside until ready to serve.



4. Brown beef

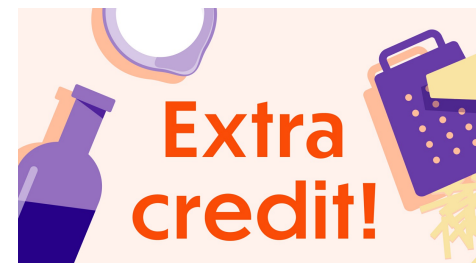
Heat 1 **tablespoon oil** in a medium pot or Dutch oven over high until shimmering. Add **onions** and **peppers**; cook, stirring, until browned in spots, about 6 minutes. Add **beef**, 1 **teaspoon salt**, and **several grinds of pepper**; cook, stirring and breaking up meat into smaller pieces, until lightly browned, 5–6 minutes. Spoon off **all but 1 tablespoon fat**.



5. Finish chili & serve

To pot with **beef**, stir in 1 **teaspoon granulated garlic**, **chorizo chili spice**, and 1 **tablespoon flour**; cook, about 1 minute. Add 1¼ **cups water**; bring to a boil. Cover and simmer over medium-low until thickened and flavorful, 8–10 minutes. Season to taste with **salt** and **pepper**.

Spoon **rice** into bowls and top with **chili**. Drizzle with **sour cream** and serve. Enjoy!



6. Take it to the next level

You could enhance this chili with a few slices of fresh avocado, a dollop of your favorite guacamole, or even a few slices of pickled or fresh jalapeños.