DINNERLY



Chorizo & Black Bean Chili

with Sour Cream & Cilantro

50min 💥 2 Servings

This chili might not solve ALL your problems, but it will help with the most pressing one: what to make for dinner. And all you have to do is throw chorizo sausage, black beans, and tomato sauce into a pot, then top it with cool sour cream, cilantro, and freshly chopped onions. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ lb pkg chorizo sausage
- ¼ oz chorizo chili spice blend
- 15 oz can black beans
- 8 oz tomato sauce
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream¹

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

medium pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 19g, Carbs 67g, Protein 41g



1. Prep & brown chorizo

Halve onion and finely chop. Finely chop 2 teaspoons garlic.

In a medium pot, heat **1 tablespoon oil** over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until browned in spots and no longer pink, 4–5 minutes (chorizo won't be cooked through).



2. Cook aromatics

To pot with **chorizo**, add **chopped garlic** and **half of the chopped onions**; reserve rest for step 4. Reduce heat to medium and cook, stirring occasionally, until onions are softened, 4–6 minutes. Add **chorizo chili spice** and cook, stirring, until fragrant, about 1 minute.



3. Simmer chili

To same pot, add **beans and their liquid**, **tomato sauce**, 1½ **cups water**, 1 **teaspoon salt**, and ½ **teaspoon pepper**. Bring to a boil over high. Reduce heat to medium-low and partially cover with a lid or foil. Simmer, stirring occasionally, until thickened to a rich stew-like consistency, about 30 minutes. Season to taste with **salt** and **pepper**.



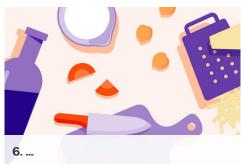
4. Prep toppings & serve

While **chili** simmers, finely chop **cilantro leaves and stems**. In a small bowl, cover **reserved chopped onions** with **water**; soak for 10 minutes, then drain.

Serve chorizo and black bean chili in bowls garnished with sour cream, onions, and cilantro. Enjoy!



What were you expecting, more steps?



You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!