

DINNERLY



Beef & 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 grass-fed ground beef, 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
- 10 oz pkg grass-fed ground beef
- ¼ oz chorizo chili spice blend
- 15 oz can black beans
- 8 oz tomato sauce
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ¹

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 760kcal, Fat 30g, Carbs 65g, Protein 47g



1. Prep & brown beef

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

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



2. Cook aromatics

To pot with **beef**, 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-spiced beef and black bean chili** in bowls garnished with **sour cream**, **onions**, and **cilantro**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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