



## Quick & Easy Beef-Bean Chili

with Green Rice & Sour Cream



20-30min



2 Servings

We're big fans of big flavor. With very little time and effort, this dish brings exactly that! Ground beef simmers with hearty kidney beans, bell peppers, and red onions in a taco spiced-tomato sauce. We serve the quick chili with fluffy cilantro rice and cooling sour cream.



## What we send

- 5 oz jasmine rice
- 1 medium red onion
- 1 green bell pepper
- 10 oz ground beef
- taco seasoning (use 1 Tbsp)
- tomato paste (use ¼ cup)
- 1 pkt beef broth concentrate
- 1 can kidney beans
- ¼ oz fresh cilantro
- 2 pkts sour cream <sup>7</sup>

## What you need

- kosher salt & pepper
- olive oil

## Tools

- small saucepan
- medium Dutch oven or pot with lid

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 1020kcal, Fat 42g, Carbs 112g, Proteins 44g



### 1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 5.



### 2. Prep onions & peppers

Halve, peel, and finely chop **all of the onion**. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.



### 3. Brown beef, cook veggies

Heat **1 tablespoon oil** in a medium Dutch oven or pot with a lid over medium-high. Add **beef, peppers, ¾ of the chopped onions**, and **1 tablespoon taco seasoning**. Cook, stirring occasionally, until beef is browned and vegetables are softened, 5-7 minutes.



### 4. Cook chili

Add **¼ cup tomato paste** to pot, and cook over medium-high until paste is brick-red, about 1 minute. Add **beef broth concentrate, beans and their liquid**, and **½ cup water**. Cover and bring to a boil over high heat. Uncover, then season to taste with **salt** and **pepper**. Cover to keep warm.



### 5. Finish green rice

Finely chop **cilantro leaves and tender stems** together. Fluff **rice**, then stir in cilantro.



### 6. Serve

Serve **chili** over **green rice**. Garnish with **sour cream** and **remaining chopped onions**. Enjoy!