

DINNERLY



Beef & Black Bean Chili:

Double the Servings. Same Price.



50min



2 Servings

What do you win if you've got a big double batch of chili simmering away on the stove? The Hunger Games. Not to mention - super savings and full bellies for the rest of the week! With this meal, you get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! We've got you covered! (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- garlic
- 1 oz scallions
- 1 sweet potato
- 10 oz pkg grass-fed ground beef
- chorizo chili spice blend (use 1 Tbsp)
- 8 oz can tomato sauce
- 1 can black beans

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium pot

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 370kcal, Fat 19g, Carbs 34g, Proteins 19g



1. Prep ingredients

Finely chop **1 tablespoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Scrub **sweet potato**, then cut into $\frac{3}{4}$ -inch pieces.



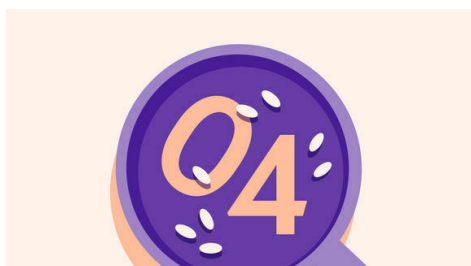
2. Cook beef

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **beef** and cook, breaking up into smaller pieces, until browned and cooked through, 5–7 minutes.



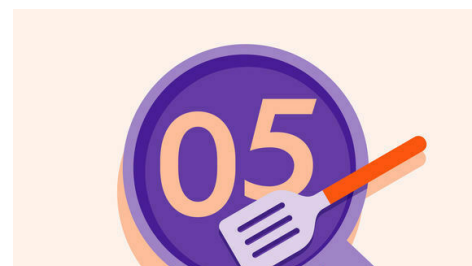
3. Cook aromatics

Add **chopped garlic, scallion whites and light greens**, and **1 tablespoon chorizo chili spice blend** to pot with **beef**. Cook, stirring, until fragrant, about 1 minute. Stir in **tomato sauce**; simmer over low heat, stirring occasionally, until tomato sauce is slightly reduced, 3–5 minutes.



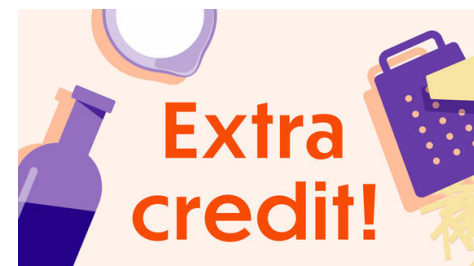
4. Simmer chili

Add **beans and their liquid, sweet potatoes, 2 cups water**, and a **pinch each of salt and pepper** to pot with **beef**. Bring to a boil over high heat. Reduce heat to low and simmer until potatoes are tender, beef is cooked through, and chili is slightly thickened, 30–40 minutes. Season to taste with **salt and pepper**



5. Serve

Serve **chili** garnished with **scallion dark greens**. Enjoy!



6. Crunch, crunch!

Top this chili with tortilla strips OR serve it up with tortilla chips on the side to use as crunchy vessels for shoveling heaping bites of chili!