



Beef-and-Chorizo Chili Bowls

with Buttery Green Onion Cornbread

Big Batch

40 Minutes



-  Ground Beef
250 g | 500 g
-  Chorizo Sausage, uncased
250 g | 500 g
-  Kidney Beans
1 | 2
-  Corn Kernels
227 g | 454 g
-  Mirepoix
227 g | 454 g
-  Green Onion
2 | 4
-  Crushed Tomatoes with Garlic and Onion
1 | 2
-  Beef Broth Concentrate
2 | 4
-  Enchilada Spice Blend
2 tbsp | 4 tbsp
-  Sour Cream
3 | 6
-  Breakfast Baking Mix
150 g | 300 g
-  White Cheddar Cheese, shredded
½ cup | 1 cup
-  Cornmeal
½ cup | 1 cup

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep

- Before starting, preheat the oven to 350°F.
- Wash and dry all produce.
- Thinly slice **green onions**.
- Melt **3 tbsp** (6 tbsp) **butter** in a small microwave-safe bowl, 30-60 sec.
- Brush an 8x8-inch baking dish (9x13 baking dish for 4 ppl) with some of the **melted butter**, then line the base and sides with parchment paper, leaving a 2-inch overhang. (**TIP:** The overhang will make it easier for you to remove the cornbread from the pan later.)

2



Make cornbread batter

- Pat **corn kernels** dry with paper towels.
- Add **breakfast baking mix**, **cornmeal**, **1 tbsp** (2 tbsp) **sugar** and **½ tsp** (1 tsp) **salt** to a large bowl. Season with **pepper**. Whisk to combine.
- Add **half the butter**, **half the green onions**, **half the corn** and **¾ cup** (1 ½ cups) **water** to **cornmeal mixture**. Gently stir to combine until no floury streaks remain, being careful to not overmix.

3



Bake cornbread

- Transfer **cornbread batter** to prepared baking dish.
- Bake in the **middle** of the oven until **cornbread** is golden-brown and a knife or toothpick inserted into the middle comes out clean, 26-32 min.
- Allow **cornbread** to cool for 5 min before carefully lifting the parchment overhang to remove from dish. Transfer **cornbread** to a wire rack to continue cooling for 5-10 min.

4



Start chili

- While **cornbread** bakes, heat a large pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **beef**, **chorizo**, **mirepoix** and **Enchilada Spice Blend**. Season with **salt** and **pepper**. Cook, breaking up **meat** into smaller pieces until no pink remains, 5-8 min.**

5



Finish chili

- Add **crushed tomatoes**, **beef broth concentrate**, **kidney beans and their liquid** and **1 cup** (1 ½ cups) **water**. Bring to a boil over high heat.
- Reduce heat to medium. Cover and cook, stirring occasionally, until **chili** has thickened slightly, 8-12 min. (**TIP:** For a lighter chili consistency, add water ¼ cup at a time, if desired.) (**NOTE:** If chili is done before cornbread is ready, cover chili with a lid and place on a warm spot on the stove until ready to serve.)

6



Finish and serve

- Brush **cornbread** with **remaining butter**, then cut into squares.
- Season **chili** with **salt** and **pepper**. (**TIP:** If you love spice, add a dash or two of your favourite hot sauce for a little kick!)
- Serve **chili** family-style with **sour cream**, **cheese** and **cornbread**.