

HELLO Smart Jalapeno and Pork Chili with Black Boars and Cheddar Chasse

with Black Beans and Cheddar Cheese

Smart Meal

Spicy

25 Minutes

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and





Beef

Protien Shreds 200 g | 400 g



Ground Pork

250 g | 500 g

Black Beans 1/2 1





Jalapeno 🚽 1 2







Cilantro

Tomatoes with Garlic and Onion 1 | 2

7g | 7g





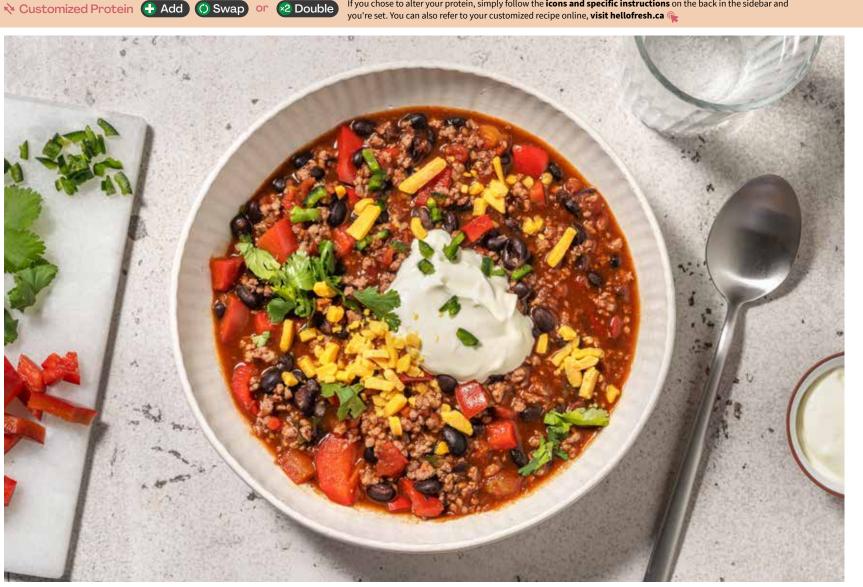
Crushed

Enchilada Spice Blend 2 tbsp | 4 tbsp

Sour Cream 3 tbsp | 6 tbsp



Cheddar Cheese, shredded ¼ cup | ½ 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. Cooking utensils | Measuring spoons, measuring cups, large pot



Prep

- Before starting, wash and dry all produce.
- Heat Guide for Step 2:
- Mild: ½ tbsp (1 tbsp)
 Medium: 1 tbsp (2 tbsp) · Spicy: 2 tbsp (4 tbsp)
- Core, then cut **bell pepper** into ½-inch pieces.
- Roughly chop cilantro.
- Core, then finely chop jalapenos, removing seeds for less heat. (TIP: We suggest using gloves when prepping hot peppers!)



Cook veggies

- Heat a large pot over medium-high heat.
- When the pan is hot, add 1 tsp (2 tsp) oil, then **bell peppers** and **1 tbsp** (2 tbsp) **jalapenos**. (NOTE: Reference heat guide.)
- Cook, stirring occasionally, until tender-crisp, 4-5 min.
- Season with salt and pepper.
- Remove from heat, then transfer veggies to a plate.



Cook pork

🔘 Swap | Ground Beef

🔘 Swap | Protein Shreds

- Reheat the same pot over medium.
- When hot, add **pork** to the dry pot.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add Enchilada Spice Blend, then stir to combine.



3 Cook plant-based protein shreds

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook

1 tbsp

(2 tbsp)

oil

Swap | Protein Shreds

Swap | Ground Beef

Measurements

3 | Cook beef

within steps

the pork.**

If you've opted to get plant-based protein shreds, when the pot is hot, add 1 tbsp (2 tbsp) oil, then plant-based protein shreds. Cook, tossing occasionally until cooked through, 6-8 min.** Disregard instructions to drain excess fat. Follow the rest of the recipe as written.



Simmer chili

- Add crushed tomatoes, half the black beans and their liquid (use all for 4 ppl) and ½ cup (1 cup) water to the pot with pork.
- Stir to combine, then bring to a boil over high.
- Once boiling, reduce heat to medium.
- Simmer, stirring occasionally, until chili thickens slightly, 10-12 min. (TIP: If you have time, keep it simmering on the stove for longer. Chili gets better the longer it cooks!)
- Season with salt and pepper.



Finish and serve

- When chili has thickened, add veggies. Cook, stirring often, until warmed through, 2-3 min.
- Season with salt and pepper, to taste.
- Divide chili between bowls.
- Dollop **sour cream** over top, then sprinkle with cilantro and cheese.
- Sprinkle any remaining jalapenos over top, if desired.

