



Smart Jalapeño and Pork Chili

with Black Beans and Cheddar Cheese

Smart Meal

25 Minutes

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

 Chorizo Sausage, uncased 250 g 500 g	 Plant-Based Protein Shreds 200 g 400 g
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 Ground Pork 250 g 500 g	 Black Beans ½ 1
 Jalapeño 1 2	 Sweet Bell Pepper 1 2
 Cilantro 7 g 7 g	 Crushed Tomatoes with Garlic and Onion 1 2
 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.

Pantry items | Oil, salt, pepper

Cooking utensils | Measuring spoons, measuring cups, large pot

1



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 **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)

2



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) **jalapeños**. (**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.

3



Cook pork

- 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.

4



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**.

5



Finish and serve

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

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook chorizo

Swap | Chorizo

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

3 | Cook plant-based protein shreds

Swap | Plant-Based Protein Shreds

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.** Follow the rest of the recipe as written.

**Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.