

HELLO Smart Jalapeño Pork Chili with Black Beans and Cheddar Cheese

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Smart Meal

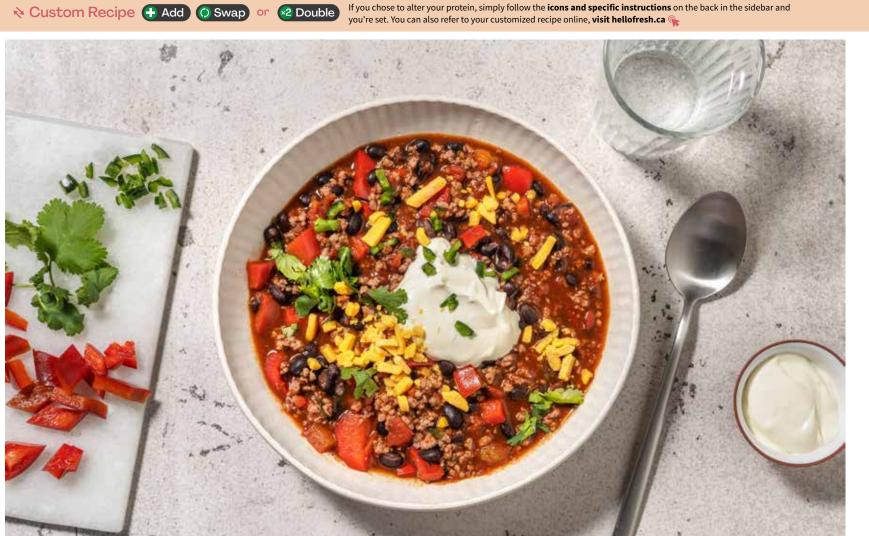
Spicy

30 Minutes





250 g | 500 g









250 g | 500 g









1 | 2







7 g | 7 g







Enchilada Spice 2 tbsp | 4 tbsp



3 tbsp | 6 tbsp



Cheddar Cheese, shredded 1/4 cup | 1/2 cup

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



Cook veggies

- Heat a large pot over medium-high heat.
- When 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.



Cook pork

O Swap | Ground Beef

🗘 Swap | Beyond Meat®

- 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 Beyond Meat®

O Swap | Ground Beef

you to cook the pork.**

Measurements

3 | Cook beef

within steps

O Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, prepare, cook and plate it the same way as the pork, until crispy.**

1 tbsp

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

(2 tbsp)

oil



Simmer chili

- Add crushed tomatoes, black beans and liquid 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 jalapeños over top, if desired.

