



# Smart Jalapeño Pork Chili with Black Beans and Cheddar Cheese

Carb Smart

Calorie Smart

Spicy

30 Minutes



Double Ground Pork  
500g | 1000g

Custom Recipe

+ Add

Swap

or

x2 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://hellofresh.ca)



Ground Pork  
250 g | 500 g



Black Beans  
1 | 2



Jalapeño  
1 | 2



Sweet Bell Pepper  
1 | 2



Cilantro  
7 g | 7 g



Crushed Tomatoes  
1 | 2



Enchilada Spice Blend  
2 tbsp | 4 tbsp



Sour Cream  
3 tbsp | 6 tbsp



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

Measurements

1 tbsp (2 tbsp)

oil

2 person

4 person

Ingredient

1



## Prep

- Before starting, wash and dry all produce.
- **Heat Guide for Step 2:**  $\frac{1}{2}$  tbsp (1 tbsp) mild, 1 tbsp (2 tbsp) medium and 2 tbsp (4 tbsp) spicy!
- Core, then cut **bell pepper** into  $\frac{1}{2}$ -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 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

✖2 Double | Ground Pork

- Heat 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**, **black beans** with their **liquid** and  $\frac{1}{2}$  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**, to taste.

5



## 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.

## 3 | Cook pork

✖2 Double | Ground Pork

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of pork**. Work in batches, if necessary.



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