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SOUTHWEST BEEF & BLACK BEAN CHILI

with Sour Cream

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **5 MIN** READY IN **30 MIN**



Yellow Onion
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)



Ground Beef*
(8 oz | 16 oz)



Southwest Spice
(2 | 4)



Tex-Mex Paste
(1 | 1)



Black Beans
(1 | 2)



Beef Stock Concentrate
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

Ketchup
(1 TBSP | 2 TBSP)

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The key to the dreamiest chili EVER? Salt and pepper! (We're serious!) Keep a tasting spoon (aka a regular old spoon) handy so you can sample your chili as you cook, seasoning as you go to make sure it's totally customized to your personal preference.

1.



Wash and dry produce. Halve, peel, and dice **onion**. Peel and finely chop **garlic**.

2.



Heat a **large drizzle of oil** in a medium pot (**use a large pot for 4 servings**) over medium-high heat. Add **onion**; season with **salt** and **pepper**. Cook, stirring, until softened, 5–7 minutes.

3.



Add **beef** to pot with **onion**; season generously with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned, 4–5 minutes (**it'll finish cooking in the next step**). Add **garlic** and **Southwest Spice**; cook, stirring, until fragrant, 30–60 seconds.

4.



Stir **half the Tex-Mex paste** (**all for 4 servings**) into pot with **beef mixture**. Cook, stirring, until combined and slightly darkened, 1–2 minutes. Stir in **beans and their liquid**, **stock concentrate**, **¼ cup water** (**½ cup water for 4**), and **1 TBSP ketchup** (**2 TBSP for 4**). Season generously with **salt** and **pepper**. Bring to a simmer and cook until mixture has thickened and beef is cooked through, 8–10 minutes. Turn off heat. Taste and season with **salt** and **pepper**.

5.



Divide **chili** between bowls. Top with **sour cream**.

Ground Beef is fully cooked when internal temperature reaches 160 degrees.

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