

# Chipotle Pork Chili

with Poblano Peppers and Cheddar Cheese

Carb Smart

**Spicy** 

30 Minutes





**Ground Pork** 







Poblano Pepper

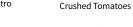






Sweet Bell Pepper

Cilantro





Mexican Seasoning





Sour Cream



Chipotle Powder

Cheddar Cheese, shredded



Garlic Puree

HELLO ZUCCHINI

# Start here

• Before starting, wash and dry all produce.

#### **Heat Guide for Step 4:**

- Mild: ¼ tsp
- Medium: 1/2 tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

#### **Bust Out**

Measuring spoons, measuring cups, large pot

# Ingredients

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	2 Person	4 Person
Ground Pork	250 g	500 g
Zucchini	200 g	400 g
Poblano Pepper 🥒	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Cilantro	7 g	14 g
Crushed Tomatoes	370 ml	740 ml
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Powder 🥒	½ tsp	1 tsp
Sour Cream	3 tbsp	6 tbsp
Cheddar Cheese, shredded	⅓ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Oil*		

Salt and Pepper\*

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

# **Allergens**

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

#### Contact

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## Prep

Cut **zucchini** into ½-inch pieces. Core, then cut **peppers** into ½-inch pieces. (**NOTE**: We suggest using gloves when prepping poblanos!) Roughly chop **cilantro**.



# Cook veggies

Heat a large pot over medium-high heat. When hot, add ½ tbsp oil (dbl for 4 ppl), then zucchini and peppers. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with salt and pepper. Remove pot from the heat, then transfer veggies to a plate.



# Cook pork

Heat the same pot over medium. When hot, add ½ tbsp oil (dbl for 4 ppl), then pork.

Cook, breaking up pork into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat. Add Mexican

Seasoning, garlic puree and ½ tsp chipotle powder. (NOTE: Reference Heat Guide.)

Cook, stirring often, until fragrant, 1 min.

Season with salt and pepper.



#### Cook chili

Add **crushed tomatoes** and ½ **cup water** (dbl for 4 ppl). Stir together, then bring to a boil over high. Reduce heat to medium and simmer, stirring occasionally, until **chili** thickens slightly, 10-12 min. (TIP: If you have time, keep it simmering on the stove for longer. It gets better the longer it cooks!)



### Finish and serve

When **chili** is done, add **veggies** and 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 **cheddar**.

# **Dinner Solved!**