



Cincinnati Chili Spaghetti

with Cheddar Cheese and Green Onions

Quick

30 Minutes



Ground Beef



Spaghetti



Garlic



Tomato Sauce



Kidney Beans



Green Onions



Crushed Tomatoes



Cheddar Cheese,
shredded



Chili Powder



Onion, chopped



Paprika-Garlic Blend



Worcestershire Sauce

HELLO CINCINNATI CHILLI

The best of both worlds combined, chili and pasta!

Start here

Before starting, wash and dry all produce.

Bust Out

Colander, microplane/zester, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Spaghetti	170 g	340 g
Garlic	6 g	12 g
Tomato Sauce	2 tbsp	4 tbsp
Kidney Beans	370 ml	740 ml
Green Onions	2	4
Crushed Tomatoes	370 ml	740 ml
Cheddar Cheese, shredded	1 cup	2 cup
Chili Powder	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Paprika-Garlic Blend	1 tbsp	2 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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.

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1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While the **water** comes to a boil, thinly slice **green onions**. Drain, then rinse **kidney beans**. Peel, then mince or grate **garlic**.



4 Finish sauce

Add **kidney beans, tomato sauce** and **crushed tomatoes** to the pan with the **beef**. Bring to a boil, then reduce to medium-low. Simmer, stirring occasionally, until **sauce** is slightly thickened, 7-8 min.



2 Cook beef

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**, stirring occasionally, until softened, 2-3 min. Increase the heat to medium-high. Add **beef, chili powder, Paprika-Garlic Blend, Worcestershire sauce** and **garlic**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**.



5 Finish and serve

Divide **buttered spaghetti** between plates and top with **spiced meat sauce**. Sprinkle **cheddar cheese** and **green onions** over top.

Dinner Solved!



3 Cook spaghetti

While **beef** cooks, add **spaghetti** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Drain **spaghetti** and return to the same pot. Add **2 tbsp butter** (dbl for 4 ppl), then toss to coat. Set aside, off heat.