



# SMOKY BEEF CHILI

with Dark Chocolate and Crunchy Tortilla Chips

PRONTO



HELLO

**DARK CHOCOLATE**

Chocolate and Valentine's Day are a match made in heaven

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 1012



Ground Beef



Onion, chopped



Garlic



Poblano Pepper



Dark Chocolate



Mexican Seasoning



Tomato Paste



Cheddar Cheese, shredded



Beef Broth Concentrate



Sour Cream



Kidney Beans



Tortilla Chips



Diced Tomatoes



Green Onions

## BUST OUT

- Garlic Press
- Salt and Pepper
- Large Pot
- Olive or Canola oil
- Measuring Cups

## INGREDIENTS

2-person | 4-person

- Ground Beef 250 g | 500 g
- Onion, chopped 56 g | 113 g
- Garlic 10 g | 20 g
- Poblano Pepper 🌶️ 1 | 2
- Dark Chocolate 2,4 28 g | 56 g
- Mexican Seasoning ½ tsp | 1 tsp
- Tomato Paste 2 tbsp | 4 tbsp
- Cheddar Cheese, shredded 2 56 g | 113 g
- Beef Broth Concentrate 1 | 2
- Sour Cream 2 3 tbsp | 6 tbsp
- Kidney Beans 1 box | 2 box
- Tortilla Chips 85 g | 170 g
- Diced Tomatoes 1 can | 2 can
- Green Onions 2 | 4

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

\*Laver et sécher tous les aliments.



## START STRONG

Poblano peppers have some mild heat to them, so sneak a quick taste before before deciding how much to add to your pot!



**1 PREP** Wash and dry all produce.\* Mince or grate the **garlic**. Core, then cut the **poblano pepper(s)** into ½-inch cubes. Thinly slice the **green onions**.



**2 COOK BEEF** Heat a large pot (or a very large pan) over medium-high heat. Add a drizzle of **oil**, then the **beef**. Cook, breaking up the meat into smaller pieces, until no pink remains, 4-5 min.



**3 COOK VEGGIES** Reduce heat to medium. Add the **white onions**, **poblano peppers** and **garlic** to the pot. Cook, stirring often, until the peppers soften, 5-6 min. Add the **Mexican seasoning**. Season with **salt** and **pepper**. Stir to coat.



**4 SIMMER CHILI** Add the **broth concentrate(s)**, **tomato paste**, **dark chocolate**, **diced tomatoes**, **beans**, including the **liquid** from the box(es) and **½ cup water** (double for 4 ppl) to the pot. Bring to a boil, then reduce the heat to medium. Simmer until the **chili** is slightly thickened, 10-12 min. Season with **salt** and **pepper**.



**5 FINISH AND SERVE** Divide the **chili** between bowls. Sprinkle over the **cheese** and **green onions**. Dollop with the **sour cream** and serve with the **tortilla chips**.

## OH LA LA!

Our recent Valentine's survey discovered chocolate at the top of the aphrodisiac list!