



DINNERLY



⚡ FAST

Mexican Beef Chili with Jasmine Rice and Sour Cream

 20-30min  2 Servings

There are two types of chilis in the world: the ones that take tons of time and ingredients to make, and the ones that come together in a jiffy. We're always short on time, and we're guessing you probably are too, so we've leaned on a delicious spice blend as the backbone to this beef chili. Garlic, green bell pepper, onion, and grass-fed ground beef simmer together to make this a chili not to ...

WHAT WE SEND

- green bell pepper
- chorizo chili spice
- grass-fed ground beef
- yellow onion
- jasmine rice
- garlic

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- fine-mesh sieve
- small saucepan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 762.0kcal, Fat 31.3g, Proteins 40.6g, Carbs 73.3g



1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with $\frac{1}{2}$ **teaspoon salt** and $1\frac{1}{4}$ **cups water** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Halve **onion**, then peel, and coarsely chop. Halve **bell pepper**, remove stem, core and seeds, then cut into $\frac{1}{2}$ -inch pieces. Peel and finely chop **2 large garlic cloves**.



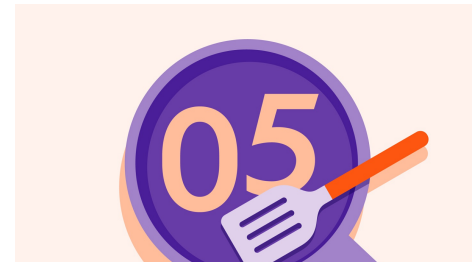
3. Prep crema

In a small bowl, thin **sour cream** with **1 teaspoon water** at a time, to make a slightly looser, spoonable sauce.



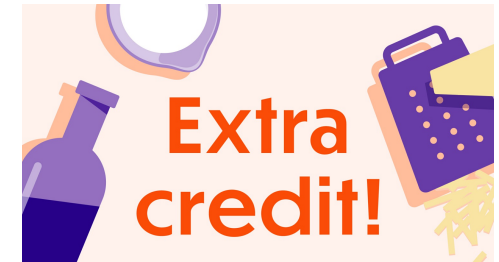
4. Brown meat

Heat **1 tablespoon oil** in a medium pot or Dutch oven over high until shimmering. Add **onions** and **peppers**. Cook until browned in spots, about 6 minutes. Add **beef**, **1 teaspoon salt**, and **several grinds of pepper**, and cook, stirring occasionally, until lightly browned, 5-6 minutes. Spoon off **all but 1 tablespoon fat**.



5. Finish chili & serve

Stir in **garlic**, **all of the chorizo chili spice**, and **1 tablespoon flour**, and cook, about 1 minute. Add $1\frac{1}{4}$ **cups water**; bring to a boil. Cover, simmer over medium-low until thickened and flavorful, 8-10 minutes. Season to taste with **salt** and **pepper**. Spoon **rice** into bowls and top with **chili**. Drizzle with **sour cream** and serve. Enjoy!



6. Take it to the next level

You could enhance this chili with a few slices of fresh avocado, a dollop of your favorite guacamole, or even a few slices of pickled or fresh jalapeños.