



# DINNERLY



⚡ FAST

## Mexican Beef Chili with Jasmine Rice and Sour Cream

 20-30min  4 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 blend
- garlic
- grass-fed ground beef
- jasmine rice
- yellow onion

#### WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- 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 645.0kcal, Fat 28.0g, Proteins 38.9g, Carbs 54.0g



#### 1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a medium saucepan with **1 teaspoon salt** and **2 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 peppers**, remove stems and seeds, then cut into ½-inch pieces. Peel and finely chop **3 large garlic cloves**.



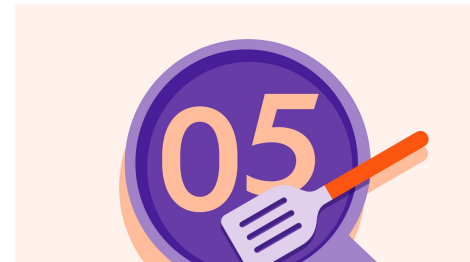
#### 3. Prep crema

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



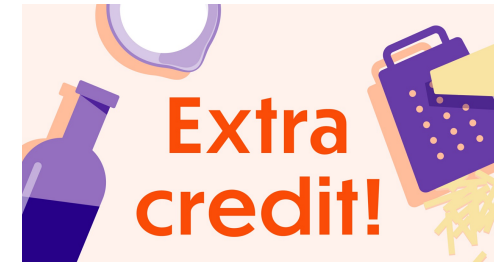
#### 4. Brown meat

Heat **1½ tablespoons oil** in a large pot or Dutch oven over high until shimmering. Add **onions** and **peppers**. Cook until browned in spots, about 6 minutes. Add **beef**, **2 teaspoons salt**, and **several grinds of pepper**, and cook, stirring occasionally, until lightly browned, 5-6 minutes. Spoon off **all but 2 tablespoons fat**.



#### 5. Finish chili & serve

Stir in **garlic**, **all of the chorizo chili spice**, and **2 tablespoons flour**. Cook 1 minute. Add **2 cups water** and bring to a boil. Cover and simmer over medium-low until thickened and flavorful, 12-13 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.