



**PICKY EATER PROOF**

## Cincinatti Chili Con Carne

with Spaghetti & Romaine Salad



30-40min



4 Servings

Cincinatti chili is a regional treasure of deliciousness. What makes this chili so unique? The chili is spiced with cinnamon and other not so traditional chili spices –amplifying the meatiness with both savory and sweet flavors. The chili comes together in a tomatoey sauce served over spaghetti topped with shredded cheese and chopped onions. It's a party on a plate.

## What we send

- Mexican chili spice
- tomato sauce
- apple pie spice
- spaghetti <sup>1</sup>
- sour cream <sup>7</sup>
- grass-fed ground beef
- romaine heart
- garlic
- sharp cheddar cheese <sup>7</sup>
- red onion

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

## Tools

- box grater
- colander
- pot
- skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1070kcal, Fat 44g, Carbs 114g, Proteins 51g



### 1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **spaghetti** and cook, stirring often to prevent clumping, until al dente, 8–9 minutes. Reserve **1½ cups cooking water**, then drain spaghetti, return to pot, and toss with **½ tablespoon oil**. Set aside until step 6.



### 4. Cook chili

Heat **1 tablespoon oil** in same skillet over medium-high. Add **garlic** and **all but ⅓ cup of the onions** and cook until softened, 1–2 minutes. Stir in **tomato sauce, beef, reserved pasta water, 1¼ teaspoons of the apple pie spice**, and **2½ teaspoons Mexican chili spice**. Bring to boil. Reduce heat and simmer until meat is tender and chili thickens, 10–12 minutes.



### 2. Prep ingredients

Peel and finely chop **2 cups onion**. Peel and finely chop **2 teaspoons garlic**. Coarsely grate **cheese** on the large holes of a box grater.



### 5. Make salad

Cut **romaine** crosswise into 1-inch pieces, discarding ends. In a large bowl, whisk together **2 tablespoons oil** and **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**. Add romaine to bowl and toss to combine.



### 3. Brown beef

Heat **1 tablespoon oil** in a large skillet over medium-high until shimmering. Add **beef** and season with **1 teaspoon salt** and **several grinds of pepper**. Cook beef until browned, breaking up any large pieces with a spoon, about 4 minutes. Transfer to a bowl.



### 6. Finish & serve

Season **chili** to taste with **salt**. Serve **spaghetti** topped with **chili, cheese, remaining chopped onions**, and **sour cream** and with **salad** alongside. Enjoy!