

# DINNERLY



## Saucy Beef & Pepper Chili with Cornbread Drop Biscuits

 20-30min  4 Servings

This dish is all that we want wintertime dinner to be and more. Not only is it a one-skillet situation, which means it's as low maintenance as can be, but it's also hearty and warming. The supremely savory chili is filled with grass-fed ground beef, poblano pepper, and sweet corn and topped with cornbread drop biscuits. This way you get your cornbread and your chili in each and every bite. We've...

#### WHAT WE SEND

- canned whole-peeled tomatoes
- garlic
- corn
- poblano pepper
- grass-fed ground beef

#### WHAT YOU NEED

- kosher salt & ground pepper
- sugar

#### TOOLS

- large ovenproof skillet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 710.0kcal, Fat 38.0g, Proteins 30.0g, Carbs 68.0g



#### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Halve **poblano peppers**, remove stems, cores, and seeds, then cut into ½-inch pieces. Peel **2 large garlic cloves**, then finely chop. Finely chop **tomatoes** in the cans with kitchen shears.



#### 2. Brown peppers & beef

In a large ovenproof skillet, preferably cast iron, heat **2 tablespoons oil** over high. Add **chopped peppers**, then cook until crisp-tender, about 6 minutes. Add **beef**, **garlic**, and **1 teaspoon salt**. Cook until beef is cooked through, about 4 minutes.



#### 3. Build chili

Add **all of the tomatoes and their liquid**. Cook until liquid is reduced by half, about 4 minutes. Add **corn** and **2 cups water**, then cook over high until liquid is reduced by ⅓, 8–10 minutes. Season to taste with **salt and pepper**.



#### 4. Make cornbread batter

While **chili** simmers, in a medium bowl, whisk together **all of the cornbread mix**, **1 tablespoon sugar**, **1 teaspoon salt**, and **a few grinds pepper**. Stir in **¼ cup oil** and **½ cup water**.



#### 5. Bake drop biscuits

Dollop **16 heaping tablespoons of cornbread mixture** all over the top of the **chili**. Bake in upper third of oven until firm but not golden, about 8 minutes. Let stand 5 minutes before serving. Enjoy!



#### 6. Take it to the next level

You've already got your chili and your cornbread, but if you want to add a side, you could braise a hearty green like kale or collards and serve them alongside.