

Mole-Spiced Beef Chili

with Russet Potato & Lime
Crème Fraîche

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

In Mexican cooking, mole is a centuries-old sauce known for its delicious, spicy-sweet complexity: the result of varied spices, chiles, nuts, and more. This inspired beef chili recipe calls on a combination of traditional mole spices, including chipotle powder, cocoa powder, coriander, cinnamon, and sesame seeds—plus a bit of ancho chile paste and agave nectar (made from the Mexican agave plant). Served with the bold, quick-cooking chili, tender potato and cooling crème fraîche are perfect for stirring into every bite.



BLUE APRON WINE PAIRING:

Château Rampeau Bordeaux, 2014

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Ingredients



10 oz
GROUND BEEF



1 ½ cups
PINTO BEANS



1
RUSSET POTATO



2
CARROTS



1
SCALLION



1
LIME

KNICK KNACKS:



1 ½ Tbsp
ANCHO CHILE
PASTE



1 Tbsp
MOLE CHILI SPICE
BLEND*



2 Tbsp
CRÈME FRAÎCHE



1 Tbsp
AGAVE NECTAR

* Ground Chipotle Pepper, Smoked Paprika, Brown Sugar, Cocoa Powder, Ground Fennel, Ground Coriander, Garlic Powder, Sesame Seeds, Ground Cinnamon, & Ground Cloves



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Medium dice the potato.
- ☐ Quarter the lime.
- ☐ Peel the carrots; halve lengthwise, then thinly slice crosswise.
- ☐ Cut off and discard the root end of the scallion; thinly slice, separating the white bottom and green top.
- ☐ Drain and rinse the beans.

2 Cook the potato:

- ☐ Add the **potato** to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot.
- ☐ Off the heat, add **the juice of 1 lime wedge** and a drizzle of olive oil; carefully toss to coat. Season with salt and pepper to taste. Set aside in a warm place.

3 Make the lime crème fraîche:

- ☐ While the potato cooks, in a bowl, combine the **crème fraîche** and **the juice of 1 lime wedge**. Season with salt and pepper to taste.

4 Start the chili:

- ☐ While the potato continues to cook, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 2 to 4 minutes, or until browned.
- ☐ Add the **carrots, white bottom of the scallion, and spice blend**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened and fragrant.
- ☐ Add the **beans, ancho chile paste, and agave nectar**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through. Season with salt and pepper to taste.

5 Finish the chili:

- ☐ Add **1 cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until thickened and saucy. Turn off the heat and season with salt and pepper to taste.

6 Plate your dish:

- ☐ Divide the **cooked potato** and **finished chili** between 2 dishes. Garnish with the **green top of the scallion**. Serve with the **lime crème fraîche** and **remaining lime wedges** on the side. Enjoy!

