

Beef & Pinto Bean Chili

with Cheddar Drop Biscuits

TIME: 50-60 minutes

SERVINGS: 4

We're kicking off autumn with one of our favorite cool-weather staples: savory, smoky chili. Creamy pinto beans and spiced beef, simmered together in a tangy tomato sauce, deliver all the comforting flavors of the dish. For an elevated twist, we're topping the chili with cornbread-inspired drop biscuits—or rustic biscuits that we're baking on top of the chili to bring all the delicious flavors together. Tangy creme fraiche adds cooling contrast when drizzled over the dish.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/8 lbs
GROUND BEEF



1
CAGE-FREE
FARM EGG



2/3 cup
YELLOW GRITS



2 cloves
GARLIC



1 1/2 cups
PINTO BEANS



1 15-oz can
CRUSHED
TOMATOES



4 oz
CHEDDAR CHEESE



2
SCALLIONS



1 Tbsp
HONEY



1/4 cup
FROMAGE BLANC



2 tsps
MEXICAN SPICE
BLEND*



1/2 cup
BISCUIT BAKING
BLEND**

* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano ** All-Purpose Flour & Baking Powder



Download our iOS or Android app, or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Remove the honey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 425°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions. Cut the white bottoms into ½-inch pieces and thinly slice the green tops, keeping them separate.
- ☐ Grate the cheese on the large side of a box grater.
- ☐ Drain and rinse the beans.



2 Start the chili:

- ☐ In a large pan (oven-safe, if you have one), 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, 4 to 5 minutes, or until browned and cooked through.
- ☐ Add the **garlic, spice blend, and white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

3 Prepare the biscuit batter:

- ☐ While the beef cooks, in a medium bowl, combine the **grits, baking blend, egg, honey** (kneading the packet before opening), **1 tablespoon of olive oil**, and **¾ cup of water**. Season with salt and pepper.
- ☐ Stir until thoroughly combined. Gently fold in the **cheese**.



4 Add the beans:

- ☐ Add the **beans, crushed tomatoes, and 1 cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 8 to 9 minutes, or until slightly thickened and thoroughly combined. Turn off the heat. Season with salt and pepper to taste. (If your pan isn't oven-safe, transfer the mixture to a baking dish.)

5 Top & bake the chili:

- ☐ Using a spoon, top the **chili** with equal-sized scoops of the **biscuit batter**, leaving some space between the scoops. Season with salt and pepper.
- ☐ Bake 17 to 19 minutes, or until the batter is set and cooked through.
- ☐ Remove from the oven. Let cool for at least 2 minutes before serving.



6 Serve your dish:

- ☐ Garnish the **baked chili** with the **green tops of the scallions**. Serve with the **fromage blanc** on the side. Enjoy!