

One-Pot Chocolate & Chipotle Beef Chili

with Black Beans, Carrots &
Lime Sour Cream

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**

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Ingredients



10 oz Ground Beef



1 15.5-oz can Black Beans



6 oz Carrots



2 Scallions



1 Lime



1 14-oz can Whole Peeled San Marzano Tomatoes



¼ cup Semi-Sweet Chocolate Chips



2 tsps Chipotle Chile Paste



¼ cup Sour Cream



1 tsp Black & White Sesame Seeds



1 Tbsp Mexican Spice Blend¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and medium dice the **carrots**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Drain and rinse the **beans**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Cook the beef & carrots

- In a large pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **beef**. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **diced carrots, sliced white bottoms of the scallions, and spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until browned.



3 Make the chili

- Add the **chocolate, tomatoes, drained beans, 1 ½ cups of water** (carefully, as the liquid may splatter), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine.
- Heat to boiling on high.
- Once boiling, cook, stirring frequently and breaking the tomatoes apart with a spoon, 8 to 10 minutes, or until thickened and the beef is cooked through.
- Turn off the heat.



4 Finish & serve your dish

- Meanwhile, quarter the **lime**.
- In a bowl, combine **¾ of the sour cream** (you will have extra) and **the juice of 2 lime wedges**; season with salt and pepper.
- To the pot of **chili**, add **the juice of the remaining lime wedges**. Taste, then season with salt and pepper if desired.
- Serve the **finished chili** topped with the **lime sour cream, sesame seeds, and sliced green tops of the scallions**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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