

Cincinnati-Style Beef Chili

with Spaghetti
& White Cheddar Cheese

TIME: 25-35 minutes

SERVINGS: 4

You'll celebrate a Cincinnati specialty by cooking up beef chili with warm spices like cumin, coriander, and cinnamon. In classic, crowd-pleasing fashion, the saucy chili is served over a bed of spaghetti and garnished with cheddar cheese.



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Bold & Spicy

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30
MINUTE
MEAL

Ingredients



1 1/2 lbs
GROUND BEEF



1 lb
SPAGHETTI



2 cloves
GARLIC



1 15-oz can
CRUSHED
TOMATOES



2
SCALLIONS



2 Tbsps
VEGETARIAN
WORCESTERSHIRE
SAUCE



1 Tbsp
WHITE WINE
VINEGAR



1
YELLOW ONION



2 oz
WHITE CHEDDAR
CHEESE



2 Tbsps
TOMATO PASTE



1/4 cup
SOUR CREAM



1 Tbsp
SPANISH SPICE
BLEND*

* Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper, & Ground Cinnamon



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1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and small dice the **onion**. Peel and roughly chop the **garlic**.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- ☐ Grate the **cheese** on the large side of a box grater.

2 Cook the spaghetti:

- ☐ Add the **spaghetti** to the pot of boiling water and cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Drain thoroughly and return to the pot. Add the **sour cream** and a drizzle of olive oil; stir to thoroughly coat. Cover to keep warm.



3 Start the chili:

- ☐ While the spaghetti cooks, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **diced onion**, **chopped garlic**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- ☐ Add the **beef** and **spice blend**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.

4 Finish the chili:

- ☐ Add the **tomato paste** to the pan. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and fragrant.
- ☐ Add the **tomatoes** and **1/2 cup of water**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until the chili is thickened to your desired consistency and the beef is cooked through.
- ☐ Turn off the heat and stir in the **Worcestershire sauce** and **vinegar**. Season with salt and pepper to taste.



5 Serve your dish:

- ☐ Serve the **finished chili** over the **cooked spaghetti**. Garnish with the **grated cheese** and **sliced green tops of the scallions**. Enjoy!

