

# MARLEY SPOON



## Tortilla Skillet Pie

with Poblano, Corn & Pinto Beans

 30-40min  2 Servings

We're evoking the flavors of chili and corn chips of our childhood in this recipe, only this time, it's completely vegetarian. Much healthier and just as easy, beans, poblano peppers, and corn are cooked in a skillet until soft and creamy, then topped with cheesy baked tortilla strips. A simple romaine salad needs nothing more than lime juice and sour cream for balance, contrast, and a satisfying crunch.

## What we send

- 1 poblano pepper
- 2 scallions
- 15 oz can pinto beans
- 2 limes
- ¼ oz ground cumin
- 5 oz corn
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 1 romaine heart
- 1 oz sour cream <sup>1</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium ovenproof skillet

## Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 750kcal, Fat 28g, Carbs 95g, Protein 37g



### 1. Prep ingredients

Preheat oven to 425°F. Cut **poblano** in half; remove stems and seeds and cut into ½-inch pieces. Trim ends from **scallions** then thinly slice.

Reserving **liquid**, drain **beans** and coarsely mash, leaving some whole. Finely zest and juice **1½ limes** into a small bowl; cut remaining half into wedges.



### 4. Toast tortillas

Brush **tortillas** with **oil** and sprinkle with **salt**. Stack tortillas and cut in half. Stack halves and cut crosswise into ½-inch wide strips. Arrange on a baking sheet in a single layer and bake until golden and crisp, 7-10 minutes, stirring halfway through.



### 2. Cook bean mixture

In a medium ovenproof skillet, heat **1 tablespoon oil** over high. Add **poblano**, **cumin**, and **half of the scallions**; season with **½ teaspoon salt**. Cook until peppers just begin to brown, about 3 minutes. Add **beans**, **reserved bean liquid**, **corn**, and **half each of the lime zest and juice**. Cook until bubbling and slightly reduced, 3-4 minutes.



### 5. Make salad and topping

Cut **romaine heart** in half lengthwise, then thinly slice crosswise.

In a medium bowl, combine romaine, **lime zest and juice**, and **remaining scallions**. Season to taste with **salt** and **pepper**.

In a small bowl, combine **sour cream** with **1 tablespoon water**.



### 3. Finish bean mixture

Off the heat, stir in **half of the cheese**. Season to taste with **salt** and **pepper**.



### 6. Finish

Scatter **tortilla strips** over **bean mixture** and top with **remaining cheese**. Bake until golden and bubbling, 5-7 minutes.

Scoop **tortilla pie** onto plates and top with **shredded romaine salad** and a drizzle of **sour cream** on top. Serve **lime wedges** on the side. Enjoy!