



Cheesy Black Bean Chili

with Warm Tortillas & Pico de Gallo



20-30min



2 Servings

Creamy black beans, poblano and bell peppers, sweet corn, and red onion, simmer together in a chorizo chili-spiced tomato sauce until peak stewiness. We serve the chili topped with a layer of melted cheddar, a sprinkle of fresh cilantro, and toasted tortillas for scooping it all up.

What we send

- 1 poblano pepper
- 1 green bell pepper
- 1 medium red onion
- ¼ oz fresh cilantro
- 1 can whole peeled tomatoes
- ¼ oz chorizo chili spice
- 1 can black beans
- 5 oz corn
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend ⁷

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 33g, Carbs 100g, Proteins 25g



1. Prep vegetables

Preheat broiler with top rack 6 inches from heat source. Halve **poblano and bell pepper**, discard stems and seeds, then cut peppers into ½-inch pieces, keeping them separate. Finely chop **all of the onion**. Coarsely chop **cilantro stems and leaves** together. Drain **tomatoes**, reserving **tomato juice** separately.



4. Make pico de gallo

Meanwhile, finely chop **drained tomatoes** and **remaining poblano peppers**; transfer to a small bowl. Stir in **remaining onions**, **½ of the chopped cilantro**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



2. Sauté vegetables

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **bell peppers**, **all but 2 tablespoons of the poblano peppers**, and **¾ of the onions**. Cover and cook, stirring occasionally, until vegetables are softened and charred in spots, 7-9 minutes.



5. Toast tortillas

One at a time, toast **tortillas** directly over a gas flame until lightly charred, 5-10 seconds per side. Stack and wrap in foil or a clean kitchen towel as you go to keep warm.



3. Cook chili

Stir in **1 tablespoon oil** and **2 teaspoons chorizo chili spice**, and cook until fragrant, about 30 seconds. Add **all of the beans and their liquid**, **reserved tomato juice**, and **½ cup water**. Cover partially and bring to a boil over high heat. Add **corn**, reduce heat to medium, and simmer until slightly reduced and stewy, about 10 minutes. Season to taste with **salt** and **pepper**.



6. Broil cheese & serve

Sprinkle **cheddar** over **chili**. Broil on top oven rack until cheese is bubbling and golden, 1-2 minutes (watch closely as broilers vary). Serve **cheesy black bean chili** topped with **remaining cilantro**, and with **tortillas** and **pico de gallo** alongside. Enjoy!