



Black Bean Chili

with Cheddar Crisps



20-30min



2 Servings

There's nothing better than a big bowl of hearty chili any night of the week. And even more so when it's accompanied by homemade cheddar crisps, like this one is. The trick to a thick chili consistency is one of our favorite #smartcooking techniques: adding finely chopped tortillas to the pot!

What we send

- 1 medium yellow onion
- garlic
- 1 can black beans
- 6 (6-inch) corn tortillas
- 5 oz corn
- ¼ oz Tam-pico de gallo spice blend
- 1 can tomato paste
- 4 oz shredded cheddar-jack blend ⁷
- ¼ oz fresh cilantro

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium pot
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 27g, Carbs 87g, Proteins 29g



1. Prep ingredients

Preheat oven to 375°F with a rack in the upper third. Finely chop **all of the onion**. Finely chop **2 large garlic cloves**. Drain and rinse **black beans**. Very finely chop **tortillas** (should resemble coarse breadcrumbs).



4. Make chili

Add **beans, half of the chopped tortillas, and 2 cups water**. Bring to a boil. Reduce heat to a simmer, partially cover, and cook, stirring occasionally, until thickened, about 20 minutes. Season to taste with **salt and pepper**.



2. Sauté vegetables

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions and garlic**; cook, stirring, until lightly browned and fragrant, 5-6 minutes. Add **corn** and cook, stirring, until softened, about 2 minutes more.



5. Make crisps

In a small bowl, combine **¾ of the cheddar and remaining tortillas**. On a parchment-lined or lightly-oiled rimmed baking sheet, make 4 mounds of cheese mixture, staggering them on the sheet. Spread each mound to 3-inch rounds. Bake on upper rack until bubbling and golden all over, 12-15 minutes. Before they harden, use a spatula to transfer crisps to a plate and allow to cool completely.



3. Build flavor

Add **2 teaspoons Tam-pico de gallo spice blend** and **¼ teaspoon each of salt and pepper**; cook, stirring, until fragrant, about 1 minute. Stir in **2 tablespoons tomato paste** and cook until combined and brick red, about 1 minute more.



6. Finish & serve

Pick **cilantro leaves and tender stems**. Stir **remaining cheese** into **chili** and ladle into bowls. Garnish with **cilantro** and top with **cheddar crisps**. Enjoy!