



Beef & Bean Chilaquiles

with Cheddar & Jalapeño Relish



20-30min



2 Servings

We love ingredients that don't just taste good but are good for you too! Hearty black beans have a creamy texture and are a great source of protein and fiber. We use these super legumes in a hearty chili made with ground beef and bell peppers. The result is pure comfort food in a bowl complete with all the fixings: crunchy tortilla strips, cheddar cheese, and homemade jalapeño relish.

What we send

- 10 oz pkg ground beef
- ¼ oz taco seasoning
- 15 oz can black beans
- 2 (¾ oz) cheddar ⁷
- 6 (6-inch) flour tortillas ^{1,6}
- 2 scallions
- 1 bell pepper
- 2 oz pickled jalapeños ¹²
- 6 oz tomato paste

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- box grater
- rimmed baking sheet
- medium ovenproof skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 45g, Carbs 63g, Protein 48g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

In a medium bowl, combine **ground beef** and **2 teaspoons taco seasoning**; season with **salt** and **pepper**.

Rinse and drain **beans**. Coarsely grate **all of the cheddar** on the large holes of a box grater.



4. Cook peppers & beef

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **remaining bell peppers** and cook until crisp-tender, about 3 minutes. Add **beef** and cook until browned, about 3 minutes.



2. Bake tortilla strips

Stack **3 tortillas** and cut into ½-inch strips (save rest for own use). Toss on a rimmed baking sheet with **1 tablespoon oil** and a **generous pinch each of salt and pepper**.

Bake on upper oven rack until crisp and browned in spots, 4–6 minutes (watch closely as ovens vary).



5. Simmer chili

Add **2½ tablespoons tomato paste**. Cook, stirring, until **beef** and **bell peppers** are coated and paste turns brick red, 1–2 minutes. Add **beans**, **remaining scallions**, and **2 cups water**. Cook over high heat until liquid is reduced by one third, 6–7 minutes. Season to taste with **salt** and **pepper**.



3. Make jalapeño relish

Trim **scallions**, then thinly slice. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces.

Finely chop together **2 tablespoons of the bell peppers** and **half of the jalapeños** (use more or less depending on heat preference). Transfer to a small bowl with **2 tablespoons of the scallions** and **2 teaspoons oil**. Season with a **pinch each of salt and pepper**.



6. Bake chilaquiles & serve

Add **half of the tortilla strips** and stir to combine. Sprinkle **cheese** and remaining tortilla strips over top. Bake on upper oven rack until cheese is melted and tortilla strips are golden-brown, 3–4 minutes. Let rest for 10 minutes.

Serve **chilaquiles** with **jalapeño relish** over top. Enjoy!