

DINNERLY



Spicy Pork Chilaquiles with Homemade Chips & Cheddar



20-30min



2 Servings

Chilaquiles is a traditional Mexican dish that consists of crispy tortillas smothered in sauce and cheese, which is basically heaven in a skillet. We use flour tortillas in place of corn because we like their flakiness. Ground pork, green bell peppers, and a slightly spicy chorizo chili tomato sauce are topped with sharp cheddar and tortilla strips. We've got you covered!

WHAT WE SEND

- ground pork
- tomato paste
- chorizo chili spice blend
- green bell pepper
- 1
- 7

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

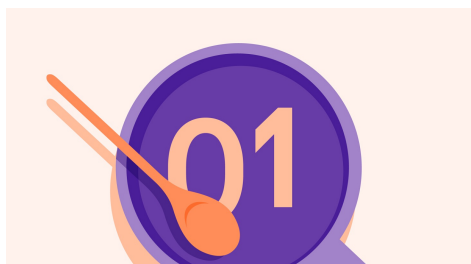
- medium ovenproof skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 54g, Carbs 60g, Protein 36g



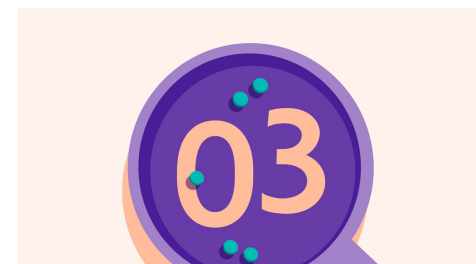
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **pork**, **chorizo chili spice**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**. Halve **bell pepper**, remove stem, core and seeds, then thinly slice. Finely chop **cheddar**.



2. Bake tortilla strips

Stack **4 of the tortillas**, then cut into $\frac{1}{2}$ -inch strips (save remaining tortillas for your own use). Transfer to a rimmed baking sheet, then toss with **2 tablespoons oil** and **a generous pinch each salt and pepper**. Bake in upper third of oven until crisp and browned in spots, 3–6 minutes (watch closely).



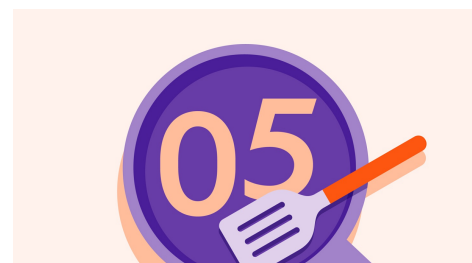
3. Cook peppers & pork

Heat **1 tablespoon oil** in a medium ovenproof skillet over high. Add **peppers** and **a pinch each salt and pepper**. Cook until barely crisp-tender, about 4 minutes. Add **pork** to skillet. Cook, stirring occasionally, until cooked through and browned in spots, 3–4 minutes.



4. Build sauce

Add $\frac{1}{3}$ **cup tomato paste** to skillet. Cook, stirring, until the **pork** and **peppers** are coated, and the tomato paste turns brick red, 1–2 minutes. Add **2 cups water**. Cook over high until liquid is reduced by $\frac{1}{3}$, 6–7 minutes. Season to taste with **salt** and **pepper**.



5. Bake chilaquiles & serve

Add **half of the tortilla strips** to skillet with sauce and stir to combine. Sprinkle **cheese** and **remaining tortilla strips** over the top. Transfer to upper third of oven. Bake until **cheese** has melted and **tortilla strips** are golden-brown, 3–4 minutes. Let stand 5 minutes before serving. Enjoy!



6. Take it to the next level

Add finely chopped red onion or fresh cilantro to the sauce in step 4. Finish the dish with chopped cilantro, slices of fresh avocado, or chopped pickled jalapeños for those who like it spicy!