



Spicy Beef & Bean Chilaquiles

with Cheddar & Jalapeño Relish



20-30min



2 Servings

We love ingredients that don't just taste good but are also good for you too! Hearty black beans have a mild flavor and a creamy texture. But, these small legumes are also a powerhouse ingredient packing some serious protein, fiber and are high in vitamins and minerals like folate and magnesium.

What we send

- taco seasoning
- grass-fed ground beef
- tomato paste
- canned black beans
- scallions
- green bell pepper

- 1,6
- 7
- 17

What you need

- kosher salt & ground pepper

Tools

- box grater
- fine-mesh sieve
- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 43g, Carbs 76g, Protein 53g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **ground beef**, **½-1 tablespoon of the taco seasoning** (depending on your heat preference), **¼ teaspoon salt**, and **a few grinds pepper**. Rinse and drain the **beans**. Coarsely grate **cheddar** on the large holes of a box grater.



2. Bake tortilla strips

Stack **tortillas**, then cut into ½-inch strips. On a rimmed baking sheet, toss tortilla strips with **1 tablespoon oil** and **a generous pinch each salt and pepper**. Bake in upper third of oven until crisp and browned in spots, 4-6 minutes (watch closely as ovens vary).



3. Make jalapeño relish

Trim ends from **scallions**, then thinly slice. Halve **green pepper**, remove stem, core and seeds. Cut into ½-inch pieces. Finely chop **2 tablespoons of the green peppers** and **½ of the pickled jalapeños** (depending on heat preference) together; transfer to a small bowl with **2 tablespoons of the scallions** and **2 teaspoons oil**. Season with **a pinch each salt and pepper**.



4. Cook peppers & beef

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



5. Build chili

Add **2½ tablespoons of the tomato paste** to skillet. Cook, stirring, until **beef** and **green peppers** are coated and **tomato paste** turns brick red, 1-2 minutes. Add **beans**, **remaining scallions**, and **2 cups water**. Cook over high until liquid is reduced by ⅓, 6-7 minutes. Season to taste with **salt** and **pepper**.



6. Bake chilaquiles & serve

Add **half of the tortillas** to skillet with **chili**, and stir to combine. Sprinkle **cheese** and **remaining tortilla strips** over the top. Bake in upper third of oven until cheese is melted and tortilla strips are golden-brown, 3-4 minutes more. Let stand 10 minutes before serving. Garnish with **pickled jalapeño relish**. Enjoy!