



Martha's Best Chorizo-Black Bean Chili

with Oven-Baked Tortilla Chips



30min



2 Servings

Nothing warms us up quite like a bowl of hearty chili. We lean into rich Mexican flavors with sautéed chorizo, creamy black beans, and tangy enchilada sauce. A steady simmer allows all of the distinct flavors to join together in delicious chili harmony. And who needs a spoon when you have chips? A stack of tortillas quickly transforms into freshly baked tortilla chips, perfect for scooping up every bite.

What we send

- 6 (6-inch) corn tortillas
- ¼ oz fresh cilantro
- 1 yellow onion
- 1 lime
- ½ lb pkg chorizo sausage
- 4 oz red enchilada sauce
- 15 oz can black beans
- 2 (1 oz) sour cream ⁷

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 28g, Carbs 96g, Protein 43g



1. Bake tortilla chips

Preheat oven to 350°F with a rack in the upper third.

Stack **tortillas** and cut into 6 wedges. Brush a rimmed baking sheet with **oil**; add tortilla chips in a single layer. Drizzle generously with **oil** and season with **salt**. Bake on upper oven rack until golden and crisp, 15–20 minutes. Set aside for step 5.



4. Simmer chili

To skillet with **chorizo**, add **enchilada sauce, beans and their liquid, 1½ cups water, 1 teaspoon salt, and ½ teaspoon sugar**; bring to a simmer over high. Reduce heat to medium; cook, stirring occasionally, until chorizo is cooked through, chili is reduced slightly, and flavors meld, 10–15 minutes.



2. Brown chorizo

Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **onion**; finely chop. Halve **lime**.

Heat **2 tablespoons oil** in a medium heavy skillet (preferably cast iron) over high until shimmering. Add **chorizo** in large clumps; season with **salt** and **pepper**. Cook (do not stir) until well browned on bottom, 3–5 minutes. Break up into smaller pieces.



5. Finish chili

Using a potato masher or fork, roughly mash about **¼ of the chili**. Using a slotted spoon, stir to thicken slightly. Squeeze **some of the juice from 1 lime half** over top. Season to taste with **salt** and **pepper**.



3. Cook aromatics

Reduce heat to medium-high. Add **cilantro stems** and **all but 2 tablespoons of the onions**. Cook, stirring frequently, until fragrant and onions are softened, about 4 minutes (reduce heat if browning too quickly).



6. Finish & serve

Serve **chili** topped with **remaining onions** and a **dollop of sour cream**. Garnish with **cilantro leaves**. Serve with **remaining lime** for squeezing over top and **tortilla chips** for scooping. Enjoy!