



## Mexican Bean Stew with Readymade Chicken

with Corn, Salsa & Tortilla Crisps



20-30min



2 Servings

Smoked paprika is a powerhouse of a spice—made from ground sweet red chilies that have been smoked and dried for hours over flames. Despite its vibrant red hue, the heat level is mild and almost sweet with a delicious smokiness. The peppers used in making paprika originate in Central Mexico, where they have been cultivated for centuries. Here they bring complex, delicious flavor to a veggie-filled stew with readymade chicken.

## What we send

- 15 oz can pinto beans
- 1 red onion
- garlic
- 1 green bell pepper
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- ½ lb pkg ready to heat chicken
- ¼ oz smoked paprika
- 6 oz tomato paste
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- 5 oz corn

## What you need

- olive oil
- kosher salt & pepper
- white wine vinegar (or red wine vinegar)

## Tools

- colander
- microplane or grater
- rimmed baking sheet
- medium pot

## Allergens

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

## Nutrition per serving

Calories 800kcal, Fat 35g, Carbs 70g, Protein 54g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Drain and rinse **beans**. Finely chop **onion**. Finely grate **¾ teaspoon garlic**. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Pick **cilantro leaves** from stems; finely chop stems and wrap leaves in a damp towel.



### 4. Finish tortilla crisps

Sprinkle **half of the cheddar-jack cheese** over **tortillas**. Bake on center oven rack until tortillas are crisp underneath, and cheese is melted and golden, 2-3 minutes (watch closely).



### 2. Prep & bake tortillas

In a small bowl, combine **¼ teaspoon of the grated garlic** and **1 tablespoon oil**; season with **salt** and **pepper**. Brush **3 of the tortillas** (save rest for own use) all over with garlic oil. Stack and cut to make 6 wedges from each. Spread tortilla wedges on a rimmed baking sheet in a single layer. Bake on center oven rack until golden, 4-5 minutes (watch closely as oven vary).



### 5. Finish stew

While **tortillas** bake, add **corn, beans**, and **½ teaspoon vinegar** to pot with **stew**. Reduce heat to medium-low, then simmer until **peppers** are tender, about 5 minutes.



### 3. Start stew

Meanwhile, heat **1 tablespoon oil** in a medium pot over medium-high. Add **peppers, cilantro stems, shredded chicken**, and **¾ cup of the chopped onions**; season with **salt** and **pepper**. Cook, breaking up, until browned and fragrant, 2-3 minutes. Stir in **remaining grated garlic, 1½ teaspoons smoked paprika**, and **2 tablespoons tomato paste**. Add **1¾ cups water**; bring to a boil.



### 6. Make salsa & serve

Coarsely chop **cilantro leaves**. In a medium bowl, combine **remaining chopped onions, half of the cilantro leaves, ½ tablespoon oil**, and **½ teaspoon vinegar**; season to taste with **salt** and **pepper**. Top **stew** with **cilantro-onion salsa**, then sprinkle with **remaining cilantro leaves and cheddar**. Serve **cheesy tortilla crisps** alongside. Enjoy!