



Chorizo Chili Nachos

with All the Toppings



30-40min



2 Servings

Hot plate coming through! This cheesy, crispy, meaty plate of nachos has it all, and then some. We created a nacho recipe that rivals your local pub's dish thanks to sautéed chorizo sausage, melted cheese, black beans, and fresh jalapeño slices. But the key to the best bite? Make sure the toppings are evenly distributed—no naked chips here. You can't go wrong with a fun, fork-free dinner. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 6 (6-inch) corn tortillas
- 1 red onion
- ½ lb pkg chorizo sausage
- 15 oz can black beans
- 4 oz red enchilada sauce
- 2 plum tomatoes
- ¼ oz fresh cilantro
- 1 jalapeño chile
- 2 oz shredded cheddar-jack blend ¹
- 2 (1 oz) sour cream ¹

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

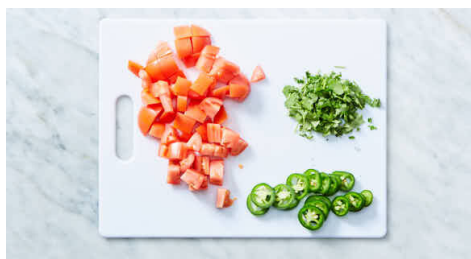
Nutrition per serving

Calories 480kcal, Fat 23g, Carbs 42g, Protein 26g



1. Bake tortillas

Preheat oven to 425°F with a rack in the upper third. Stack **tortillas** and cut into 8 wedges. On a rimmed baking sheet, toss tortillas with **1 tablespoon oil** and a **pinch each of salt and pepper**; spread into an even layer. Bake on upper oven rack until chips are golden brown and crisp, 5-7 minutes (watch closely as ovens vary).



4. Prep toppings

While **chili** simmers, coarsely chop **tomatoes**. Tear **cilantro leaves and stems**. Thinly slice **jalapeño**.



2. Start chili

Finely chop **onion**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **¾ of the onions** (reserve rest for step 6). Cook, stirring, until softened, 3-5 minutes. Add **chorizo** and cook, breaking up large pieces, until well browned and cooked through, 3-5 minutes.



5. Assemble nachos

Spoon **chili** over **crispy tortillas**. Sprinkle with **shredded cheese**. Return to upper oven rack and bake just until cheese is melted, 3-5 minutes (watch closely).



3. Simmer chili

Add **black beans and their liquid** and **enchilada sauce**. Bring to a simmer and cook, stirring occasionally, until slightly thickened, 2-3 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Serve **chorizo chili nachos** topped with **chopped tomatoes, reserved onions, jalapeños, and cilantro**. Dollop **sour cream** over top. Enjoy!