



## Chorizo Chili Nachos:

Gastropub at Home



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.



## What we send

- 6 (6-inch) corn tortillas
- 1 medium red onion
- ½ lb chorizo sausage
- 1 can black beans
- 4 oz red taco sauce
- 2 plum tomatoes
- ¼ oz fresh cilantro
- 1 jalapeño chile
- 4 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz sour cream <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

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

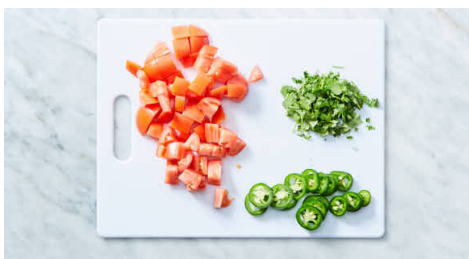
### Nutrition per serving

Calories 910kcal, Fat 43g, Carbs 82g, Proteins 51g



### 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.



### 3. Simmer chili

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



### 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).



### 6. Finish & serve

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