



Black Bean Chili

with Cheddar Crisps



20-30min



2 Servings

There's nothing better than a hearty chili on a chill-i (ha!) day. And when it's accompanied by homemade cheddar crisps, like this one is, you'll be wishing for sweater weather everyday. The trick to a thick consistency is one of our favorite #smartcooking techniques: adding finely chopped tortillas to the pot! The result is a delicious and filling meal in a bowl. Cook, relax, and enjoy!

What we send

- corn
- garlic
- yellow onion
- black beans
- 6-inch white corn tortillas
- tomato paste
- tampico de gallo
- fresh cilantro

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

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

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 663.0kcal, Fat 26.1g, Proteins 30.2g, Carbs 78.7g



1. Prep ingredients

Preheat oven to 375°F. Trim ends from **onion**, then halve, peel, and finely chop. Peel and finely chop **2 large cloves garlic**. Drain and rinse **black beans**. Grate **cheddar** on the large holes of a box grater or finely chop. Very finely chop **tortillas** to resemble coarse crumbs.



4. Make soup

Add **beans**, **2 cups water**, and **half of the chopped tortillas**. Bring to a boil, reduce heat to a simmer, partially cover, and cook, stirring occasionally, until thickened, about 20 minutes. Season to taste with **salt** and **pepper**.



2. Sauté vegetables

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onion** and **garlic** and cook until lightly browned, 5-6 minutes. Add **corn** and cook until softened, 2 minutes more.



5. Make crisps

In a small bowl, combine **¾ of the cheese** and **remaining tortillas**. On a parchment-lined or lightly-oiled baking sheet, make 4 mounds of cheese mixture, staggering them on the sheet. Spread each mound to 3-inch rounds. Bake until bubbling and golden all over, 12-15 minutes. Before they harden, use a spatula to transfer **crisps** a plate; cool completely.



3. Build flavor

Add **2 teaspoons of the tampico de gallo spice blend** (save rest for own use), **¼ teaspoon each salt and pepper** and cook until fragrant, about 1 minute. Add **2 tablespoons tomato paste** and cook, stirring, until combined, 1 minute more.



6. Finish & serve

Pick **cilantro leaves** and **tender stems**. Stir **remaining cheese** into **chili** and ladle into bowls, garnish with **cilantro**, and top with **cheddar crisps**. Enjoy!