



Cheesy Black Bean Chili

with Warm Tortillas & Pico de Gallo



20-30min



2 Servings

Creamy black beans, poblano and bell peppers, sweet corn, and yellow onion simmer together in a chorizo chili-spiced tomato sauce until peak stewiness. We serve the chili topped with a layer of melted cheddar, a sprinkle of fresh cilantro, and toasted tortillas for scooping it all up.

What we send

- 1 poblano pepper
- 1 green bell pepper
- 1 medium yellow onion
- ¼ oz fresh cilantro
- 14½ oz whole peeled tomatoes
- ¼ oz chorizo chili spice
- 15 oz black beans
- 2½ oz corn
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend ⁷

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 33g, Carbs 93g, Protein 24g



1. Prep vegetables

Halve **poblano and bell pepper**, discard stems and seeds, then cut peppers into ½-inch pieces, keeping them separate. Finely chop **all of the onion**. Coarsely chop **cilantro stems and leaves**. Drain **tomatoes**; reserve **tomato juice**, keeping them separate.



4. Make pico de gallo

Meanwhile, finely chop **drained tomatoes** and **remaining poblano peppers**; transfer to a small bowl. Stir in **remaining onions**, **⅓ of the chopped cilantro**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



2. Sauté vegetables

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **bell peppers**, **all but 2 tablespoons of the poblano peppers**, and **¾ of the onions**. Cover and cook, stirring occasionally, until vegetables are softened and charred in spots, 7-9 minutes.



5. Toast tortillas

One at a time, toast **tortillas** directly over a gas flame until lightly charred, 5-10 seconds per side. Stack and wrap in foil or a clean kitchen towel as you go to keep warm. Preheat broiler with a rack in the top position.



3. Cook chili

Stir in **1 tablespoon oil** and **2 teaspoons chorizo chili spice**, and cook until fragrant, about 30 seconds. Add **beans and their liquid**, **reserved tomato juice**, and **½ cup water**. Cover partially and bring to a boil over high heat. Add **corn**, reduce heat to medium, and simmer until slightly reduced and stewy, about 10 minutes. Season to taste with **salt** and **pepper**.



6. Broil cheese & serve

Sprinkle **cheddar** over **chili**. Broil on top oven rack until cheese is bubbling and golden, 1-2 minutes (watch closely as broilers vary). Serve **cheesy black bean chili** topped with **remaining cilantro**, and with **tortillas** and **pico de gallo** alongside. Enjoy!