

MARLEY SPOON



Cheesy Corn & Black Bean Chili

with Baked Eggs, Rice & Sour Cream



30-40min



2 Servings

This warming bowl of chili is taken to the next level by adding baked eggs over top for a protein boost and yolky richness to compliment the sweet corn and creamy black beans.

What we send

- Tam-pico de gallo
- quick-cooking brown rice
- poblano pepper
- scallions
- canned black beans
- corn
- canned tomato sauce
- 7
- 7

What you need

- 2 large eggs³
- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- medium saucepan
- medium skillet

Allergens

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 32g, Carbs 122g, Protein 41g



1. Cook rice

Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil, like pasta, stirring occasionally, until just tender, about 22 minutes. Drain rice in a fine-mesh sieve.



2. Prep ingredients

While **rice** cooks, halve **poblano**, remove stem, core, and seeds, then cut crosswise into ½-inch slices. Trim ends from **scallions**, then thinly slice. Drain and rinse **beans**. Coarsely chop **cheddar**.



3. Sauté poblanos & corn

Heat **1 tablespoon oil** in a medium skillet over high. Add **poblanos**, **corn**, and **half of the scallions** to skillet and cook until poblanos are crisp-tender and veggies are browned in spots, 3-5 minutes. Reduce heat to medium-high. Stir in **1 teaspoon of the Tam-pico de gallo** (or more depending on heat preference) and cook, stirring, until fragrant, 30 seconds.



4. Cook chili

Add **tomato sauce**, **beans**, **½ cup water**, and **¼ teaspoon salt** to skillet and bring to a boil. Reduce heat to medium and simmer until slightly thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



5. Cook eggs

Crack **2 eggs** over the **corn and bean mixture** and season with **a pinch each salt and pepper**. Sprinkle all over with **cheese**. Cover and cook, rotating skillet halfway through for even egg cooking, until egg whites are set, yolks are still runny, and cheese is melted, 3-8 minutes.



6. Serve

Serve **rice** topped with an **egg** and **corn and bean chili**. Top with **a dollop of sour cream** and **remaining scallions**. Enjoy!