



## Tex-Mex Chef Salad

with Chipotle Beans & Lime Crema

 20-30min  2 Servings

This is not your ordinary salad! We dress up crisp romaine with a delicious array of flavors that'll delight your taste buds. Sweet corn and fried tortilla strips add crunch, while jammy eggs give silky texture. Crumbled feta and a creamy lime dressing provide a cooling effect to the heat from chipotle powder-coated kidney beans. With all these toppings, you'll want to load up your fork with every bite!



## What we send

- ¼ oz fresh cilantro
- 2 scallions
- 15 oz can kidney beans
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 2 oz feta <sup>4</sup>
- 1 ear of corn
- 1 lime
- 2 (1 oz) sour cream <sup>4</sup>
- ¼ oz chipotle chili powder
- 1 romaine heart

## What you need

- 3-4 large eggs <sup>1</sup>
- neutral oil
- kosher salt & ground pepper

## Tools

- medium saucepan
- microplane or grater
- medium heavy skillet (preferably cast-iron)

## Allergens

Egg (1), Soy (2), Wheat (3), Milk (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1070kcal, Fat 58g, Carbs 110g, Protein 39g



### 1. Prep ingredients

Bring a medium saucepan of water to a boil. Pick **cilantro leaves** from **stems**; coarsely chop leaves and finely chop stems, keeping separate. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Drain and rinse **beans**. Cut **tortilla** into quarters; thinly slice into ¼-inch strips. Crumble **feta**. Shuck **corn**, then cut kernels from cob.



### 4. Cook corn

Add **corn** to same skillet and cook over medium-high heat until lightly browned, stirring occasionally, 1-2 minutes. Add **scallion dark greens** and **a pinch each of salt and pepper**. Transfer to plate next to **tortilla strips**.



### 2. Cook eggs & make crema

Add **3-4 large eggs** to saucepan; boil for 7 minutes. Drain, return to pot, gently shaking to crack shells; peel under running water. Finely grate **¼ teaspoon lime zest**, then squeeze **2 tablespoons lime juice**, keeping separate. In a small bowl, combine lime zest, **sour cream**, **2 tablespoons each of water and oil**, and **1½ tablespoons lime juice**; season with **salt and pepper**.



### 5. Cook beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beans**, **scallion whites and light greens**, **cilantro stems**, and **¼ teaspoon of the chipotle powder** (or more or less depending on heat preference) Season with **salt and pepper**. Cook until fragrant and heated through, stirring, about 2 minutes. Transfer to plate next to **corn** and **tortilla strips**.



### 3. Fry tortillas

Heat **½ inch oil** in a medium, heavy skillet (preferably cast-iron) over medium-high. Add **tortilla strips** and cook until golden, stirring, 2-4 minutes. Use a slotted spoon to remove and drain on a paper towel-lined plate. Pour off **all but 1 tablespoon oil** from skillet.



### 6. Finish & serve

Thinly slice **romaine** crosswise, discarding end; transfer to a medium bowl. Add **remaining lime juice** and **2 teaspoons oil**; season with **salt and pepper**. Transfer to plates. Slice **eggs**. Arrange **corn**, **eggs**, and **beans** over **romaine** and drizzle with **lime crema**. Sprinkle **cilantro leaves**, **feta**, and **tortilla strips** on top. Enjoy!