

DINNERLY



Black Bean Chili with Crispy Tortillas & Guacamole



20-30min



2 Servings

While most pots of chili simmer for hours, all this quick black bean chili needs is a quick stir on the stovetop with our taco spice blend—it has the power of several spices in one! Topped with homemade oven-baked tortilla strips and creamy guacamole, this warm bowl has a little something for everyone! We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 14½ oz whole peeled tomatoes
- ¼ oz taco seasoning
- 15 oz can black beans
- 6 (6-inch) corn tortillas
- 2 (2 oz) guacamole

WHAT YOU NEED

- garlic
- neutral oil, such as vegetable
- kosher salt & ground pepper

TOOLS

- medium pot
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 26g, Carbs 101g, Protein 23g



1. Prep ingredients

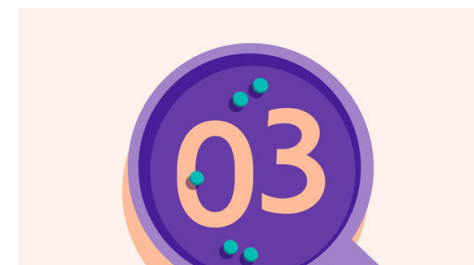
Preheat oven to 400°F with a rack in the upper third.

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**. Cut **tomatoes** directly in can with kitchen shears until finely chopped (or mash with the back of a spoon).



2. Cook pepper & aromatics

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **peppers** and a **pinch each of salt and pepper**; cook, stirring occasionally, until peppers are slightly softened, 3–5 minutes. Add **chopped garlic** and **2¼ teaspoons taco seasoning**; cook, stirring until fragrant, about 30 seconds.



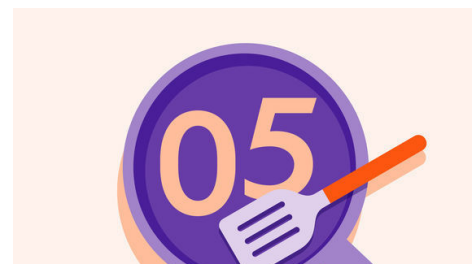
3. Finish chili

Immediately, add **black beans and their liquid, tomatoes**, and **½ cup of water** to pot with peppers. Bring to a boil, then reduce heat to medium and simmer, stirring occasionally, until **chili** is thickened, about 15 minutes. Season to taste with **salt** and **pepper**.



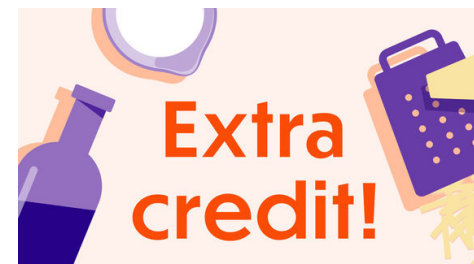
4. Bake tortillas

While **chili** simmers, stack **tortillas** in batches, and cut crosswise into ¼-inch wide strips. On a rimmed baking sheet, toss with **1 tablespoon oil** and a **pinch each of salt and pepper**. Bake on upper oven rack until golden-brown and crisp, 10–15 minutes, tossing halfway through (watch closely as ovens vary). Remove from oven and sprinkle with **salt**.



5. Serve

Serve **black bean chili** with **guacamole** dolloped over top, and sprinkle with **toasted tortilla strips**. Enjoy!



6. Spice it up!

Make this hearty bowl even warmer with a little heat from jalapeños or hot sauce.