



Cheesy Vegetarian Chilaquiles

with Black Beans, Corn & Guacamole



ca. 20min



2 Servings

Chilaquiles is a traditional Mexican dish made with crispy tortillas smothered in sauce. It's a popular breakfast item, but this hearty vegetarian version will hit the spot breakfast, lunch, or dinner! We toss crunchy baked corn tortilla chips in a ready-made red enchilada sauce with black beans and corn. If that's not enough to make you want to dive right in, we top it off with melted cheese, sour cream, guacamole.

What we send

- 6 (6-inch) corn tortillas
- 1 red onion
- 5 oz corn
- ¼ oz taco seasoning
- 2 (4 oz) red enchilada sauce
- 15 oz can black beans
- 2 oz shredded cheddar-jack blend ¹
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ¹
- 2 oz guacamole

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium ovenproof skillet (preferably cast-iron)

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 30g, Carbs 114g, Protein 30g



1. Toast tortillas

Preheat broiler with a rack in the center position.

Arrange **tortillas** on a rimmed baking sheet. Brush tortillas lightly, on both sides, with **oil**, then sprinkle with **salt**. Bake on center oven rack until mostly crisp and lightly browned in spots, flipping tortillas halfway through, 5–8 minutes total (watch closely as broilers vary).



4. Finish filling

To skillet, add **all of the red enchilada sauce, black beans and their liquid**, and **2 tablespoons water**. Cook, scraping browned bits from bottom of the skillet until slightly thickened, 1–2 minutes. Remove from heat. Season to taste with **salt** and **pepper**.

Break **toasted tortillas** into roughly 3-inch pieces.



2. Prep ingredients

Meanwhile, halve and thinly slice **all of the onion**, then finely chop 2 tablespoons of the onions.



5. Broil & finish

Stir **tortilla pieces** into **bean mixture**. Sprinkle **cheese** over top. Broil on center oven rack until cheese is melted and mixture is bubbling, 3–4 minutes (watch closely).

Meanwhile, pick **cilantro leaves** from stems; discard stems. Top **chilaquiles** with **sour cream, guacamole**, and **chopped onions**. Garnish with **cilantro leaves**.



3. Build filling

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **sliced onions** and cook, stirring occasionally, until softened and starting to brown, 4–5 minutes. Add **corn** and **taco seasoning**. Cook, stirring frequently, until fragrant, about 1 minute.



6. Serve

Enjoy!