

DINNERLY



Skillet Chili Bean Pie with Tomato & Cheddar



30-40min



2 Servings

Pie doesn't have to mean elbows deep in flour and and going to battle with scary raw pie dough. Especially when you're down with Dinnerly! We've created this pie using crispy flour tortillas as the base and filled it with layers of chili and melted cheese. No pie crust required! We've got you covered!

WHAT WE SEND

- 1 bunch scallions
- 14½ oz can whole peeled tomatoes
- 15 oz can kidney beans
- 3 (¾ oz) pieces cheddar ¹
- ¼ oz taco seasoning
- 2 (10-inch) flour tortillas ^{2,3}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- fine-mesh sieve
- medium ovenproof skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 530kcal, Fat 23g, Carbs 63g, Protein 23g



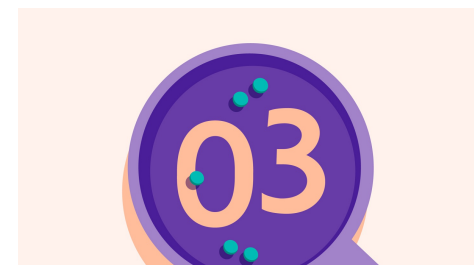
1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Trim ends from **scallions**, then thinly slice. Finely chop **2 teaspoons garlic**. Drain and finely chop **tomatoes**, discarding liquid. Drain and rinse **beans**. Finely chop **all of the cheddar**.



2. Cook tomatoes

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **¾ of the scallions** and cook, until softened and browned, about 2 minutes. Stir in **chopped garlic** and **2 teaspoons taco seasoning**; cook until fragrant, 30 seconds. Add **tomatoes** and **a pinch of salt**, then increase heat to high and bring to a boil. Cook until liquid is evaporated, about 2 minutes.



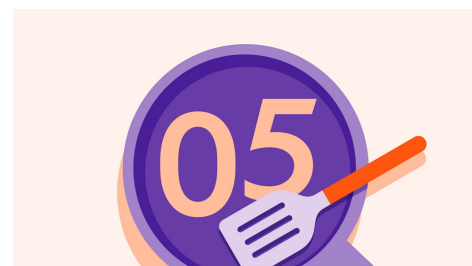
3. Add beans

Add **beans** to skillet and coarsely mash half with a potato masher or fork; simmer until thickened, about 2 minutes. Transfer bean mixture to a medium bowl and stir in **half of the cheese**. Wipe out skillet.



4. Assemble chili pie

Brush both sides of each **tortilla** lightly with **oil**, then place tortillas in same skillet slightly overlapping so that they cover the bottom. Top with **chili bean mixture**, spreading into an even layer. Top with **remaining cheese**.



5. Bake & serve

Bake **skillet chili bean pie** on center rack until **tortilla crust** is golden, 15–18 minutes. Cut the **skillet chili bean pie** into wedges and serve topped with **remaining scallions**. Enjoy!



6. Take it to the next level

Top this pie as you would your favorite crock of chili—finely chopped red onions, hot sauce, more cheese, sliced avocado, dollops of sour cream!