



Cheesy Corn & Black Bean Skillet Chili

with Baked Eggs, Rice & Sour Cream

This warming bowl of chili is taken to the next level with baked eggs for a protein boost and yolky richness that compliments the sweet corn and creamy black beans.



30-40min



2 Servings

What we send

- 5 oz quick-cooking brown rice
- 1 poblano pepper
- 1 oz scallions
- 1 can black beans
- 8 oz cheddar cheese (use half) ⁷
- 5 oz corn
- Tam-pico de gallo spice blend (use 1 tsp)
- 1 can tomato sauce
- 2 pkts sour cream ⁷

What you need

- kosher salt & ground pepper
- olive oil
- 2 large eggs ³

Tools

- medium saucepan
- box grater
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 1060kcal, Fat 40g, Carbs 136g, Proteins 49g



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 and cover to keep warm until ready to serve.



2. Prep ingredients

While **rice** cooks, halve **poblano pepper**, remove stem and seeds, then cut crosswise into 1/2-inch slices. Trim **scallions**, then thinly slice. Drain and rinse **beans**. Coarsely grate **half of the cheese** on the large holes of a box grater, if necessary (save rest for own use).



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 Tam-pico de gallo spice blend** (or more depending on heat preference); cook, stirring, until fragrant, about 30 seconds.



4. Cook chili

Add **tomato sauce, beans, 1/2 cup water**, and **1/4 teaspoon salt** to skillet and bring to a boil over high heat. Reduce heat to medium and simmer until slightly thickened, about 5 minutes. Season to taste with **salt and pepper**.



5. Cook eggs

Crack **2 large eggs** over the **corn and bean mixture** and season with **a pinch each of salt and pepper**. Sprinkle all over with **grated cheese**. Cover and cook, rotating skillet halfway through for even 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!