



Black Bean Chili

with Cheddar Crisps



20-30min



2 Servings

There's nothing better than a hearty chili on a chill-i day. And when it's accompanied by homemade cheddar crisps, like this one is, you'll be wishing for sweater weather everyday. The trick to a thick consistency is one of our favorite #smartcooking techniques: adding finely chopped tortillas to the pot! The result is a delicious and filling meal in a bowl.

What we send

- 1 medium yellow onion
- garlic
- 1 can black beans
- 6 (6-inch) corn tortillas
- 4 oz cheddar ⁷
- 5 oz corn
- ¼ oz Tam-pico de gallo spice blend
- tomato paste (use 2 Tbsp)
- ½ oz fresh cilantro

What you need

- olive oil
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- medium pot
- rimmed baking sheet

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

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

Nutrition per serving

Calories 690kcal, Fat 27g, Carbs 87g, Proteins 29g



1. Prep ingredients

Preheat oven to 375°F with a rack in the upper third. Finely chop **onion**. Finely chop **2 large garlic cloves**. Drain and rinse **black beans**. Very finely chop **tortillas** (should resemble coarse breadcrumbs). Coarsely grate or chop **cheddar**, if necessary.



4. Make chili

Add **beans**, **half of the chopped tortillas**, and **2 cups water**. Bring to a boil. Reduce heat to a simmer, partially cover, and cook, stirring occasionally, until thickened, about 20 minutes. Season to taste with **salt** and **pepper**.



2. Sauté vegetables

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions** and **garlic**; cook, stirring, until lightly browned and fragrant, 5-6 minutes. Add **corn** and cook, stirring, until softened, about 2 minutes more.



5. Make crisps

In a small bowl, combine **¾ of the cheese** and **remaining tortillas**. On a parchment-lined or lightly-oiled rimmed baking sheet, make 4 mounds of cheese mixture, staggering them on the sheet. Spread each mound to 3-inch rounds. Bake on upper rack until bubbling and golden all over, 12-15 minutes. Before they harden, use a spatula to transfer crisps to a plate and allow to cool completely.



3. Build flavor

Add **2 teaspoons tam-pico de gallo spice blend** and **¼ teaspoon each of salt and pepper**; cook, stirring, until fragrant, about 1 minute. Stir in **2 tablespoons tomato paste** and cook until combined and brick red, about 1 minute more.



6. Finish & serve

Pick **cilantro leaves and tender stems**. Stir **remaining cheese** into **chili** and ladle into bowls. Garnish with **cilantro** and top with **cheddar crisps**. Enjoy!