



## Black Bean Chili

with Cheddar Crisps



20-30min



4 Servings

There's nothing better than a hearty chili on a chill-i (ha!) 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. Cook, relax, and enjoy!



## What we send

- tomato paste
- fresh cilantro
- garlic
- 6-inch white corn tortillas
- black beans
- yellow onion
- tampico de gallo
- corn

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- fine-mesh sieve
- 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

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

## Nutrition per serving

Calories 657.0kcal, Fat 29.2g, Proteins 29.3g, Carbs 71.0g



### 1. Prep ingredients

Preheat oven to 375°F with racks in upper and lower thirds. Line 2 baking sheets with parchment or lightly oil. Trim ends from **onion**, then halve, peel, and finely chop. Peel and finely chop **3 large cloves garlic**. Drain and rinse **beans**. Grate **cheddar** on large holes of box grater. Very finely chop **tortillas** to resemble coarse crumbs.



### 4. Make soup

Add **beans**, **2½ cups water**, and **half of the chopped tortillas**. 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 **3 tablespoons oil** in a large pot over medium-high. Add **onion** and **garlic** and cook until lightly browned, 5-6 minutes. Add **corn** and cook until softened, 2 minutes more.



### 5. Make crisps

In a small bowl, combine **⅔ of the cheese** and **remaining tortillas**. On each of the prepared baking sheets, make 4 mounds of cheese mixture, staggering them on the sheet. Spread each mound to 3-inch rounds. Bake until bubbling and golden all over, 12-15 minutes. Before they harden, use a spatula to transfer **crisps** to a plate; cool completely.



### 3. Build flavor

Add **1 tablespoon tampico de gallo spice** (save rest for own use), **1 teaspoon salt**, and **½ teaspoon pepper** and cook until fragrant, about 1 minute. Add **tomato paste** and cook, stirring, until combined, 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!