



## Cheesy Corn & Black Bean Chili

with Baked Eggs, Rice & Sour Cream



30-40min



4 Servings

This warming bowl of chili is taken to the next level by adding baked eggs over top for a protein boost and yolky richness to compliment the sweet corn and creamy black beans.

## What we send

- quick cooking brown rice
- poblano pepper
- canned black beans
- scallions
- canned tomato sauce
- corn
- Tam-pico de gallo

## What you need

- 4 large eggs
- kosher salt & ground pepper
- olive oil

## Tools

- box grater
- fine-mesh sieve
- large saucepan
- large 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

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

## Nutrition per serving

Calories 760.0kcal, Fat 29.0g, Proteins 31.0g, Carbs 98.0g



### 1. Cook rice

Bring a large 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 in a fine-mesh sieve.



### 2. Prep ingredients

While **rice** cooks, halve **poblanos**, remove stems, cores and seeds, then cut crosswise into ½-inch wide slices. Trim ends from **scallions**, then thinly slice. Drain and rinse **beans**. Grate **cheddar** on the large holes of a box grater.



### 3. Sauté poblanos & corn

Heat **2 tablespoons oil** in a large 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, 5-7 minutes. Reduce heat to medium-high. Stir in **1½ teaspoons of the Tam-pico de gallo** (or more depending on heat preference) and cook, stirring, until fragrant, 30 seconds.



### 4. Cook chili

Add **all of the tomato sauce and beans, ¾ cup water**, and **½ teaspoon salt** to skillet and bring to a boil. Reduce heat to medium and simmer until slightly thickened, 5-7 minutes. Season to taste with **salt and pepper**.



### 5. Cook eggs

Crack **4 eggs** over the **corn and bean mixture** and season with **a pinch each salt and pepper**. Sprinkle all over with **cheese**. Cover and cook, rotating skillet halfway through for even egg cooking, until egg whites are set, yolks are still runny, and cheese is melted, 5-8 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!