

Fo sku1101 web

Cheesy Vegetable Chilaquiles

with Cilantro-Onion Relish



30-40min



4 Servings

Traditional Mexican Chilaquiles are made with lightly fried tortillas, covered in sauce and cheese. We crisped our tortillas up in the oven instead as a healthier and easier alternative, and toss them with lots of fun, festive ingredients: white cheddar cheese, cilantro-onion relish, and sour cream. Cook, relax, and enjoy!

What we send

- fresh cilantro
- medium red onion
- green bell pepper
- can peeled Italian tomatoes
- can red kidney beans
- Tampico taco seasoning
- white corn tortillas

What you need

- coarse salt
- freshly ground black pepper

Tools

- box grater
- large ovenproof 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 625.0kcal, Fat 31.6g, Proteins 26.0g, Carbs 53.1g



1. Prep ingredients

Halve, peel, and finely chop ½ of onion. Thinly slice remaining onion. Cut sides from bell pepper, discard core and stem, and finely chop. Pick cilantro leaves from stems and finely chop stems. Using scissors, cut tomatoes in the can until finely chopped. Drain and rinse beans. Grate cheddar on large holes of a box grater.



4. Toast tortillas

Meanwhile, brush tortillas lightly with oil and place on a rimmed baking sheet (it's OK to overlap slightly). Broil until golden and crisp, turning halfway through, 1-2 minutes (watch closely as broilers vary). Let cool slightly, then break into 2-inch pieces.



2. Saute aromatics

Heat 2 tablespoons oil in a large ovenproof skillet over medium-high. Add chopped onion, cilantro stems, bell pepper, and ½ teaspoon salt. Cook, stirring occasionally, until softened and lightly browned, 5-6 minutes. Add taco seasoning and cook until fragrant, about 1 minute more.



5. Broil chilaquiles

Switch oven to 425°F. Add tortillas to skillet and gently toss to combine. Stir in half of the cheese. Spread into an even layer and top with remaining cheese. Bake until heated through, about 10 minutes. Turn on broiler and broil until top is bubbling and browned, about 2 minutes more (watch closely as broilers vary).



3. Finish sauce

Add tomatoes and beans and bring to a boil. Reduce heat to medium and cook until sauce is slightly reduced, about 8 minutes. Preheat broiler with rack 6 inches from heat source.



6. Make relish

In a small bowl, combine cilantro leaves and sliced onion with 1 tablespoon oil and season with salt and pepper. Drizzle sour cream on top of chilaquiles and garnish with relish. Enjoy!