

# DINNERLY



## Mexican Bean Stew with Tortilla Strips

 20-30min  4 Servings

The fall chill is moving in and we can't think of anything more warming than a bowl of hearty stew. Normally stew means meat—but not this one! Our vegetarian version, filled with sweet potatoes and beans, also has a nice amount of heat thanks to the chorizo chili spice blend. To take it to the next level, we top it with crispy spiced tortilla strips for crunch in every bite, and because—why not...

### WHAT WE SEND

- red onion
- chorizo chili spice blend
- canned cherry tomatoes
- sweet potato
- mixed beans
- white corn tortillas

### WHAT YOU NEED

- coarse salt
- freshly ground pepper

### TOOLS

- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 558.0kcal, Fat 18.5g, Proteins 20.0g, Carbs 80.0g



#### 1. Prep ingredients

Halve **onion** from top to bottom, then peel and chop. Peel **sweet potatoes** and cut into ½-inch pieces.



#### 2. Sauté vegetables

Heat **3 tablespoons oil** in a medium pot over medium-high. Add **onion** and **sweet potato** and cook until golden, about 5 minutes. Stir in **1 teaspoon salt** and **1 teaspoon chorizo chili spice blend**; cook until fragrant, about 1 minute.



#### 3. Simmer stew

Stir in **tomatoes**, **1¼ cups water**, and **1½ cans of beans with their liquid** (leaving ½ of one can of beans and liquid behind). Bring to a boil then reduce heat to a simmer. Mash the **remaining beans and their liquid** then stir into the stew. Simmer until flavors combine, about 10 minutes. Season to taste with **salt** and **pepper**.



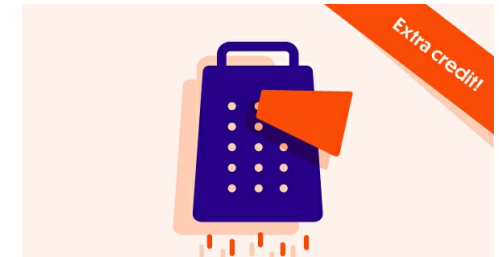
#### 4. Fry tortillas

Meanwhile, cut **tortillas** in half. Stack halves and cut into thin strips. In a medium skillet, heat **¼-inch oil** over medium-high. Add tortilla strips and cook, stirring, until golden and crisp, 3–4 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain.



#### 5. Season tortillas & serve

Season **tortilla strips** with the **remaining chorizo chili spice blend** and a **generous pinch salt**. Serve **stew** topped with **seasoned tortilla strips**. Enjoy!



#### 6. Hack

We love this stew as a hearty vegetarian meal but if you are craving the addition of meat, brown pieces of chicken breast, slices of a spicy sausage, or a crumble of ground beef with the vegetables in step 2.