

# DINNERLY



## Skillet Chili Bean Pie with Tomato & Cheddar



30-40min



2 Servings

Pie doesn't have to mean elbows deep in flour and going to battle with scary raw pie dough. Especially when you're down with Dinnerly! We've created this pie using crispy flour tortillas as the base and filled it with layers of chili and melted cheese. No pie crust required! We've got you covered!



### WHAT WE SEND

- 8" (4 pack) flour tortillas<sup>1</sup>
- scallions
- garlic
- whole-peeled canned tomatoes
- canned kidney beans
- sharp cheddar<sup>7</sup>
- taco seasoning

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

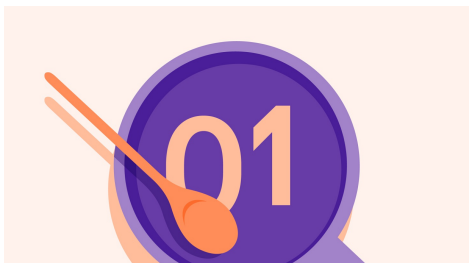
- fine-mesh sieve
- skillet
- potato masher or fork

### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 730kcal, Fat 25g, Carbs 96g, Proteins 32g



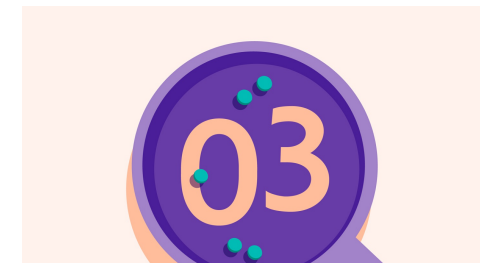
#### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Trim ends from **scallions**, then thinly slice. Peel and finely chop **2 teaspoons garlic**. Drain and finely chop **2 tomatoes**, discarding liquid. Drain and rinse **beans**. Finely chop **all of the cheddar**.



#### 2. Cook tomatoes

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **¾ of the scallions** and cook, until softened and browned, about 2 minutes. Stir in chopped garlic and **2 teaspoons taco seasoning**; cook until fragrant, 30 seconds. Add **tomatoes** and **a pinch of salt**, then increase heat to high and bring to a boil. Cook until liquid is evaporated, about 2 minutes.



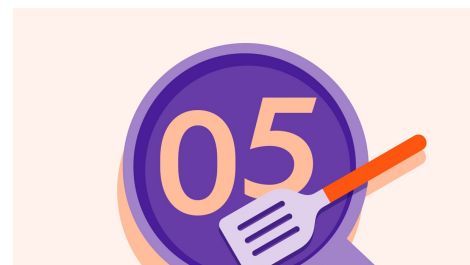
#### 3. Add beans

Add **beans** to skillet and coarsely mash half with a potato masher; simmer until thickened, about 2 minutes. Transfer bean mixture to a medium bowl and stir in **half of the cheese**. Wipe out skillet.



#### 4. Assemble chili pie

Brush both sides of each **tortilla** lightly with **oil**, then place tortillas in same skillet slightly overlapping so that they cover the bottom. Top with **chili bean mixture**, spreading into an even layer. Top with **remaining cheese**.



#### 5. Bake & serve

Bake **skillet chili bean pie** on center rack until **tortilla crust** is golden, 15–18 minutes. Cut the **skillet chili bean pie** into wedges and serve topped with **remaining scallions**. Enjoy!



#### 6. Take it to the next level

Top this pie as you would your favorite crock of chili—finely chopped red onions, hot sauce, more cheese, sliced avocado, dollops of sour cream!