

DINNERLY



Skillet Chili Bean Pie with Tomato & Cheddar



30-40min



4 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

- garlic
- 8" (4 pack) flour tortillas¹
- scallions
- whole-peeled canned tomatoes
- canned kidney beans
- taco seasoning
- sharp cheddar⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

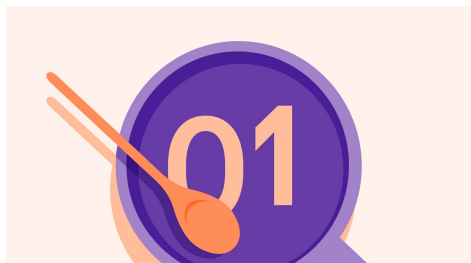
- box grater
- fine-mesh sieve
- skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 24g, Carbs 94g, Proteins 31g



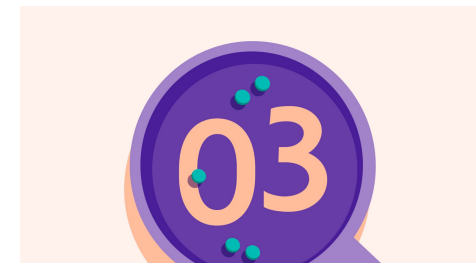
1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Trim ends from **scallions**, then thinly slice. Peel and finely chop **3 teaspoons garlic**. Drain and finely chop **3 tomatoes**, discarding liquid. Drain and rinse **beans**. Coarsely grate **all of the cheddar** on the large holes of a box grater.



2. Cook tomatoes

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **¾ of the scallions** and cook until softened and browned, about 2 minutes. Stir in **chopped garlic** and **4 teaspoons taco seasoning**, and 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.



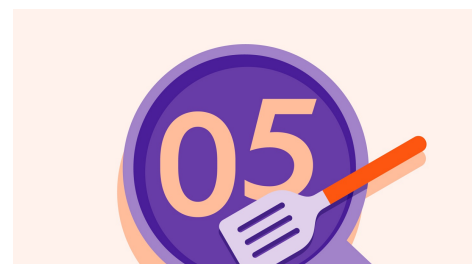
3. Add beans

Add **beans** to skillet and coarsely mash half with a potato masher; simmer until thickened, about 2 minutes. Transfer bean mixture to a large 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!