



DINNERLY



Skillet Beef & Pepper Chili with Homemade Chips & Cheddar

 20-30min  4 Servings

Is this upside-down nachos? Or is it chili with chips? Who's to say? It doesn't really matter what you call it, because anytime grass-fed ground beef, bell pepper, and chorizo chili spice get together, you know it's gonna be a party! Topped with homemade oven-baked tortilla chips, sharp cheddar cheese, and sweet and crunchy bell pepper, this quick skillet dinner will be gone in a flash. We've g...

WHAT WE SEND

- green bell pepper
- 6-inch white corn tortillas
- yellow onion
- chorizo chili spice blend
- grass-fed ground beef

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper

TOOLS

- box grater
- large skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 542.0kcal, Fat 32.0g, Proteins 31.8g, Carbs 32.3g



1. Make tortilla chips

Preheat oven to 450°F with top rack in upper third of oven. Brush **tortillas** on both sides with **2 tablespoons oil** total. Stack tortillas; cut stack into 8 wedges. Transfer to a rimmed baking sheet. Toss with **a pinch each salt and pepper** then spread into a single layer. Bake on top rack until golden-brown and crisp, 6-10 minutes. Remove from oven.



4. Brown beef

Add **beef**, **¼ teaspoon salt**, and **a few grinds pepper** to peppers and onions. Cook over high heat, breaking up with a spoon, until browned and cooked through, 4-5 minutes. Carefully spoon off accumulated fat. Add **chorizo chili spice-flour mixture**; cook 1 minute. Add **2 cups water**. Cook, stirring, until liquid is reduced by **⅓**, 1-2 minutes.



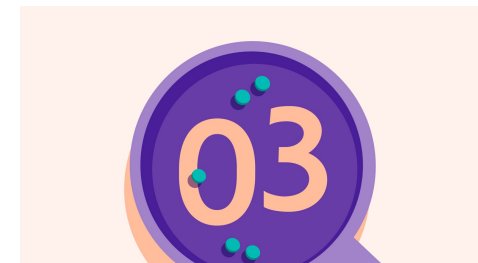
2. Prep ingredients

Halve **bell peppers**, remove stems and seeds, and cut into ½-inch pieces; finely chop **½ cup of pepper**. Halve and peel **onion**; cut into ½-inch pieces. Finely chop **2 tablespoons onion**. Combine finely chopped onion and pepper in small bowl; reserve for Step 5. In second small bowl, whisk **chorizo chili spice** with **¼ cup flour**. Coarsely chop **cheddar**.



5. Broil

Remove skillet from heat. Season to taste with **salt and pepper**. Add **half of the chips** and stir to combine. Top with **remaining chips**; sprinkle **remaining cheese** over top. Bake on top rack until cheese is melted, about 3 minutes. Garnish with **finely chopped pepper and onions**. Enjoy!



3. Cook peppers

Heat **1½ tablespoons oil** in a large skillet over high. Add **large-cut peppers and onions**. Cook until browned and crisp-tender, about 7 minutes. Season with **a generous pinch of salt and pepper**.



6. Kids pitch-in!

Get those pint-sized painters involved by having them brush oil on the tortillas in step 1. Older kids can help with the cooking, stirring, and layering in steps 3-5.