





Spicy Baked Beans and Tomatoes

with Cheesy Cornmeal Crumble

 30-40min  2 Servings

This is not your average pot of baked beans! Instead of a brown, gloppy, sweet sauce, you'll find mixed beans coated with a spicy tomato sauce made vibrant with chopped cilantro. The beans are topped with a cornmeal crumble that is flavored with sharp cheddar. If the beans aren't fiery enough for your tastes, add a few dashes of hot sauce! Cook, relax, and enjoy!

What we send

- baking powder
- yellow onion
- roma tomatoes
- fresh cilantro
- stone ground cornmeal
- mixed beans
- mexican chili spice blend

What you need

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

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.

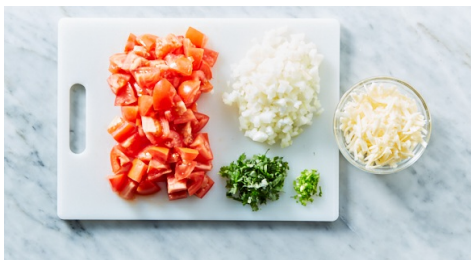
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 618.0kcal, Fat 26.5g, Proteins 23.1g, Carbs 74.5g



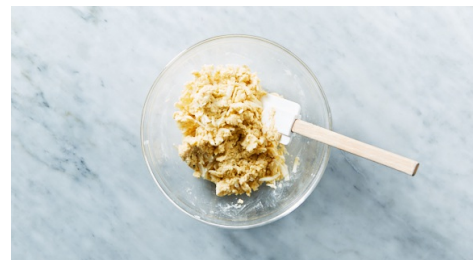
1. Prep ingredients

Preheat oven to 425°F. Coarsely grate **cheese**. Trim ends from **onion**, then halve, peel, and finely chop. Core **tomatoes**, quarter lengthwise, and chop into 1-inch pieces. Finely chop **cilantro leaves and stems**. Measure **¼ cup milk**; place in freezer (save rest for own use). Melt **butter** in small saucepan. Add **melted butter to milk**; freeze 5 minutes. Remove.



4. Assemble

Add **beans and their liquid** along with **half of the cilantro**. Bring to a simmer and cook until thickened, about 3 minutes; season to taste with **salt and pepper**. Crumble **cornmeal mixture** over the **beans**.



2. Prep cornmeal crumble

In medium bowl, whisk **cornmeal** with **baking powder, 3 tablespoons flour, ¼ teaspoon each salt and pepper**. Stir **milk-butter mixture** once or twice to create lumps of butter; add to **dry ingredients**. Add **cheese**; stir until evenly moistened. Set aside.



5. Bake

Transfer skillet to oven. Bake until **cornmeal crumble** is puffed and golden brown and the **beans** are bubbling, 12-15 minutes.



3. Sauté onions & tomatoes

In a large ovenproof skillet, heat **1 tablespoon oil** over medium-high. Add **onions** and cook until softened and beginning to brown, about 5 minutes. Add **tomatoes, ½ teaspoon each salt and pepper**, and **1½ teaspoons Mexican chili spice** (or more, depending on heat preference). Cover, and cook until tomatoes are just softened, 4 minutes more.



6. Finish & serve

Sprinkle with **remaining cilantro**. Enjoy!