



Spicy Beef & Bean Chilaquiles

with Cheddar & Jalapeño Relish



20-30min



2 Servings

We love ingredients that don't just taste good but are also good for you too! Hearty black beans have a mild flavor and a creamy texture. But, these small legumes are also a powerhouse ingredient packing some serious protein, fiber and are high in vitamins and minerals like folate and magnesium.

What we send

- taco seasoning
- grass-fed ground beef
- tomato paste
- canned black beans
- scallions
- green bell pepper

What you need

- kosher salt & ground pepper

Tools

- box grater
- fine-mesh sieve
- medium skillet
- rimmed baking sheet

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

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

Nutrition per serving

Calories 930.0kcal, Fat 43.0g, Proteins 53.0g, Carbs 76.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **ground beef**, **½-1 tablespoon of the taco seasoning** (depending on your heat preference), **¼ teaspoon salt**, and **a few grinds pepper**. Rinse and drain the **beans**. Coarsely grate **cheddar** on the large holes of a box grater.



4. Cook peppers & beef

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **remaining green peppers**, then cook until crisp-tender, about 3 minutes. Transfer **seasoned ground beef** to skillet and cook until browned, about 3 minutes.



2. Bake tortilla strips

Stack **tortillas**, then cut into ½-inch strips. On a rimmed baking sheet, toss tortilla strips with **1 tablespoon oil** and **a generous pinch each salt and pepper**. Bake in upper third of oven until crisp and browned in spots, 4-6 minutes (watch closely as ovens vary).



5. Build chili

Add **2½ tablespoons of the tomato paste** to skillet. Cook, stirring, until **beef** and **green peppers** are coated and **tomato paste** turns brick red, 1-2 minutes. Add **beans**, **remaining scallions**, and **2 cups water**. Cook over high until liquid is reduced by ⅓, 6-7 minutes. Season to taste with **salt** and **pepper**.



3. Make jalapeño relish

Trim ends from **scallions**, then thinly slice. Halve **green pepper**, remove stem, core and seeds. Cut into ½-inch pieces. Finely chop **2 tablespoons of the green peppers** and **½ of the pickled jalapeños** (depending on heat preference) together; transfer to a small bowl with **2 tablespoons of the scallions** and **2 teaspoons oil**. Season with **a pinch each salt and pepper**.



6. Bake chilaquiles & serve

Add **half of the tortillas** to skillet with **chili**, and stir to combine. Sprinkle **cheese** and **remaining tortilla strips** over the top. Bake in upper third of oven until cheese is melted and tortilla strips are golden-brown, 3-4 minutes more. Let stand 10 minutes before serving. Garnish with **pickled jalapeño relish**. Enjoy!