





Tex-Mex Chef Salad

with Chipotle Beans & Lime Crema

 20-30min  2 Servings

Queso blanco translates to white cheese in Spanish, it's typically a fresh cows milk cheese that has a slightly crumbly texture and a mild savory, milky flavor.

What we send

- romaine heart
- canned kidney beans
- chipotle chill powder
- fresh cilantro
- ear of corn
- scallions
- lime

What you need

Tools

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 880.0kcal, Fat 37.0g, Proteins 40.0g, Carbs 94.0g



1. Prep ingredients

Bring a medium saucepan of water to a boil. Pick **cilantro leaves** from **stems**; coarsely chop leaves and finely chop stems, keeping separate. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Drain and rinse **beans**. Cut **tortilla** into quarters; thinly slice into ¼-inch strips. Crumble **queso blanco**. Shuck **corn**, then cut kernels from cob.



4. Cook corn

Add **corn** to same skillet and cook over medium-high heat until lightly browned, stirring occasionally, 1–2 minutes. Add **scallion dark greens** and a **pinch each salt and pepper**. Transfer to plate next to **tortilla strips**.



2. Cook eggs & make crema

Add **3–4 large eggs** to saucepan; boil for 7 minutes. Drain, return to pot, gently shaking to crack shells; peel under running water. Finely grate **¼ teaspoon lime zest**, then squeeze **2 tablespoons juice**, keeping separate. In a small bowl, combine lime zest, **sour cream**, **1½ tablespoons lime juice**, and **2 tablespoons each water and oil**; season with **salt and pepper**.



5. Cook beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beans, scallion whites and light greens, cilantro stems**, and **¼ teaspoon of the chipotle powder** (or more or less depending on heat preference) Season with **salt and pepper**. Cook until fragrant and heated through, stirring, about 2 minutes. Transfer to plate next to **corn and tortilla strips**.



3. Fry tortillas

Heat **⅓ inch oil** in a medium, heavy skillet (preferably cast-iron) over medium-high. Add **tortilla strips** and cook until golden, stirring, 2–4 minutes. Use a slotted spoon to remove and drain on a paper towel-lined plate. Pour off **all but 1 tablespoon oil** from skillet.



6. Finish & serve

Thinly slice **romaine** crosswise, discarding end; transfer to a medium bowl. Add **remaining lime juice** and **2 teaspoons oil**; season with **salt and pepper**. Transfer to plates. Slice **eggs**. Arrange **corn, eggs, and beans** over **romaine** and drizzle with **lime crema**. Sprinkle **cilantro leaves, queso blanco, and tortilla strips** on top. Enjoy!