





Tex-Mex Chef Salad

with Chipotle Beans & Lime Crema

 20-30min  4 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

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

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 850.0kcal, Fat 41.0g, Proteins 38.0g, Carbs 93.0g



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 **tortillas** into quarters; thinly slice into ¼-inch strips. Crumble **queso blanco**. Shuck **corn**, then cut kernels from cobs.



4. Cook corn

Add **corn** to same skillet and cook over medium-high 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 **4-6 large eggs** to saucepan; boil for 7 minutes. Drain and return to pot. Gently shake to crack shells; peel under running water. Finely grate **½ teaspoon lime zest**, then squeeze **3 tablespoons juice**, keeping separate. In a small bowl, combine lime zest, **sour cream**, **2½ tablespoons lime juice**, **2 tablespoons water**, and **¼ cup oil**; season with **salt** and **pepper**.



5. Cook beans

Heat **1½ tablespoons 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 large, 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 ends; transfer to a medium bowl. Add **remaining lime juice** and **1½ tablespoons 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!