



Tortilla Skillet Pie

with Poblano, Corn, and Pinto Beans



30-40min



4 Servings

We're evoking the flavors of chili and corn chips of our childhood in this recipe, only this time, it's completely vegetarian. Much healthier and just as easy, beans, poblano peppers, and corn are cooked in a skillet until soft and creamy, then topped with cheesy baked tortilla strips. A simple romaine salad needs nothing more than lime juice and sour cream for balance, contrast, and crunch on ...

What we send

- poblano peppers
- limes
- romaine heart
- scallions
- can pinto beans
- ground cumin
- corn kernels

What you need

- coarse salt
- freshly ground pepper

Tools

- 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

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

Nutrition per serving

Calories 593.0kcal, Fat 26.0g, Proteins 27.8g, Carbs 54.9g



1. Prep ingredients

Preheat oven to 425°F. Cut **poblano** in half; remove stems and seeds and cut into ½-inch pieces. Trim ends from **scallions** and thinly slice. Reserving **liquid**, drain **beans**, and coarsely mash, leaving some whole. Finely zest and juice **1½ limes** into a small bowl. Cut **remaining half** into wedges.



4. Toast tortillas

Brush **tortillas** with **oil** and sprinkle with **salt**. Stack tortillas and cut in half. Stack halves and cut crosswise into ½-inch wide strips. Arrange on a baking sheet in a single layer and bake until golden and crisp, 7-10 minutes, stirring half-way through.



2. Cook bean mixture

In a large ovenproof skillet, heat **2 tablespoons oil** over high. Add **poblano**, **cumin**, **half of scallions**, and season with **½ teaspoon salt**. Cook until peppers just begin to brown, about 4 minutes. Add **beans**, **reserved bean liquid**, **corn**, and **half each lime zest and juice**. Cook until bubbling and slightly reduced, 3-4 minutes.



5. Make salad and topping

Cut **romaine heart** in half lengthwise, thinly slice crosswise. In a medium bowl, combine **romaine**, **remaining scallions**, **lime zest**, and **juice**. Season to taste with **salt** and **pepper**. In a small bowl, combine **sour cream** with **2 tablespoons water**.



3. Finish bean mixture

Off the heat, stir in **half of the cheese**. Season to taste with **salt** and **pepper**.



6. Finish

Scatter **tortilla strips** over **bean mixture** and top with **remaining cheese**. Bake until golden and bubbling, 5-7 minutes. Scoop **tortilla pie** onto plates and top with **shredded romaine salad** and a drizzle of **sour cream** on top. Serve **lime wedges** on the side. Enjoy!