



CHIPOTLE BLACK BEAN CHILAQUILES

with Pepper Jack Cheese



HELLO CHILAQUILES

Featuring tortillas smothered in a tomatoey sauce; think of it as what happens when nachos go saucy.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 740**



Scallions



Lime



Corn Tortillas



Chipotle Powder



Poblano Pepper



Black Beans



Diced Tomatoes



Pepper Jack Cheese
(Contains: Milk)

START STRONG

Make sure to use an ovenproof pan to cook the chilaquiles. Most stainless steel, cast iron, and aluminum pans are OK as long as they don't have any plastic or wooden parts.

BUST OUT

- Zester
- Small bowl
- Strainer
- Baking sheet
- Large pan
- Olive oil (2 tsp | 4 tsp)
- Vegetable oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------------------------------------------------------------------------------------|-------------------|
| • Scallions | 2 4 |
| • Poblano Pepper | 1 2 |
| • Lime | 1 2 |
| • Black Beans | 13.4 oz 26.8 oz |
| • Corn Tortillas | 6 12 |
| • Diced Tomatoes | 14 oz 28 oz |
| • Chipotle Powder  | 1 tsp 2 tsp |
| • Pepper Jack Cheese | 1 Cup 2 Cups |

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Trim and thinly slice **scallions**, separating greens and whites. Core and seed **poblano**, then cut into ½-inch pieces. Zest and then halve **lime**; squeeze juice from one half into a small bowl. Drain and rinse **black beans**.



4 STIR CHILAQUILES

Heat a drizzle of **vegetable oil** in a large, ovenproof pan over medium-high heat. Add **scallion whites** and **poblano**. Cook until soft, about 4 minutes. Add **tomatoes, beans, ¼ tsp chipotle powder** (add more for additional heat), **lime zest** (to taste), reserved **lime juice**, and **tortilla chips**, stirring to combine and coat chips. Cook, stirring, until chips soften, about 2 minutes.

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2 CUT TORTILLAS

Place **tortillas** in a stack on your cutting board. Cut stack in half, then cut each half into thirds, creating six smaller stacks of chip-shaped wedges.



5 MELT CHEESE

Remove pan from heat, then sprinkle **cheese** over **chilaquiles** in pan. Place pan under broiler and broil, watching carefully, until cheese melts, about 1 minute.



3 BAKE TORTILLA CHIPS

Place **tortillas** on a baking sheet and sprinkle with a large drizzle of **olive oil**. Season with **salt** and **pepper**. Toss to coat, then spread out evenly on sheet. Bake in oven until crisp and golden brown, about 10 minutes. (**TIP:** Keep an eye out for any burning.) Remove from oven and set aside once done. Preheat broiler to high.



6 PLATE AND SERVE

Divide **chilaquiles** between plates. Sprinkle with **scallion greens** and serve. **TIP:** Cut the remaining lime half into wedges for squeezing over, if desired, or save it for another use.

CHOW DOWN!

Grab a knife and fork before digging into these saucy chips.

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