



Cooking Made Easy

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Skillet Chilaquiles

with Chipotle, Black Beans & Radishes



Chilaquiles is Mexican comfort food at its finest. Traditionally, a pile of fried tortillas is topped with spicy sauces, plenty of cheese, and even fried eggs. Our version takes advantage of fiery adobo sauce in a deliciously smoky black bean topping. A sprinkle of crisp radish salad, cheddar cheese, and fresh cilantro make this one dish you won't want to share!



30 min



level 1



nut free



veggie



gluten free



Tortilla Chips



Scallion



Tomato



Sour Cream



Lime



Radishes



Chipotles in Adobo Sauce



Black Beans



Cheddar Cheese



Cilantro

Ingredients	2 People	4 People
Tortilla Chips	3 oz	6 oz
Scallions	2	4
Lime	1	2
Radishes	3	6
Black Beans	1 can	2 cans
Chipotles in Adobo Sauce	1 can	2 cans
Cheddar Cheese	1) ½ C	1 C
Cilantro	1 bunch	2 bunches
Sour Cream	1) 2 T	4 T
Tomato	1	2
Olive Oil*	1 t	2 t

*Not Included

Allergens

1) Milk

Tools

Strainer, Large Pan, Medium Bowl

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 526 cal | Carbs: 70 g | Fat: 24 g | Protein: 25 g | Fiber: 18 g



1 Preheat oven to 400 degrees. Thinly slice the **scallions**, keeping the white and green parts separate. Halve the **tomato**, remove and discard the seeds and white core, then finely dice. Thinly slice the **radishes**. Coarsely chop the **cilantro**. Halve the **lime**. Drain and rinse the **black beans**.



2 Heat 1 teaspoon **olive oil** in a large pan over medium heat. Add the **scallion whites** and cook for 30 seconds. Add the **black beans**, **chopped tomato**, and 1 teaspoon **adobo sauce** (or more if you like the heat!). Cook for 5 minutes. Season with **salt** and **pepper** and set aside.



3 In the same pan, mound the **tortilla chips**. Top with the **black bean mixture** and sprinkle with **cheddar cheese**. Bake for 5-10 minutes, until cheese has melted.

4 Meanwhile, toss the **radishes** and **half the cilantro** with the juice of half a **lime**. Season with **salt** and **pepper**. **HINT:** This would be a great time to fry up two eggs to top the chilaquiles with, if desired!



5 Remove the pan from the oven and top with the **radish and cilantro salad**. Top with the **scallion greens**, **remaining cilantro**, a dollop of **sour cream**, and a squeeze of **lime juice**. **HINT:** If you're a serious heat-seeker, add more adobo sauce or even some chopped chipotle pepper on top!