



BREAKFAST

CHAMPION'S CHILAQUILES

with Black Beans, Eggs, and Poblano Chili



HELLO

CHILAQUILES

Made with tortillas, it's Mexico's feisty, filling answer to eggs and cheese for breakfast.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 780**



Yellow Onion



Red Chili



Cilantro



Black Beans



Mexican Spice Blend



Cheddar Cheese
(Contains: Milk)



Sour Cream
(Contains: Milk)



Poblano Pepper



Lime



Ricotta Salata
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Diced Tomatoes



Eggs
(Contains: Eggs)

START STRONG

For an extra flavorful twist, zest the lime before halving and add a pinch to the sour cream.

BUST OUT

- Strainer
- Baking sheet
- 2 Large pans
- Small bowl
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Yellow Onion	1 2
• Poblano Pepper	1 2
• Red Chili 	1 2
• Lime	1 2
• Cilantro	¼ oz ½ oz
• Black Beans	½ Box 1 Box
• Flour Tortillas	4 8
• Mexican Spice Blend	1 TBSP 2 TBSP
• Diced Tomatoes	1 Can 2 Cans
• Cheddar Cheese	½ Cup 1 Cup
• Eggs	2 4
• Sour Cream	2 TBSP 4 TBSP
• Ricotta Salata	1 oz 2 oz

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Halve, peel, and finely dice **onion**. Core and seed **poblano**, then cut into ½-inch pieces. Mince half the **chili**; thinly slice other half. Halve **lime**. Pick **cilantro leaves** from stems; discard stems. Drain and rinse half the **black beans** (use the rest as you like).



4 SIMMER CHILAQUILES

Stir **tomatoes** into pan and bring to a simmer. Season with **salt** and **pepper**. Lower heat to medium, then stir in **black beans, cheddar**, and remaining **Mexican spice blend**. Cook until slightly thickened, 3-4 minutes. Break up **3 baked tortillas** into chip-sized pieces, then stir into pan to coat in sauce. Remove from heat.



2 BAKE TORTILLAS

Place **4 tortillas** (we sent more) on a baking sheet, then sprinkle with **1 tsp Mexican spice blend** (we'll be using the rest later). Season with **salt** and **pepper**. Bake in oven 5 minutes, then flip and continue baking until golden brown and crisp, 3-5 minutes more. Remove from oven and let cool.



5 COOK EGGS

Meanwhile, heat a drizzle of **oil** in another large pan over medium-high heat. Crack **eggs** into pan. Cook sunny-side up to desired doneness, 2-4 minutes. **TIP:** If you're having trouble cooking tops of eggs, cover pan to steam.



3 COOK POBLANO

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and cook, tossing, until lightly charred, 2-4 minutes. Reduce heat to medium and add **onion, 1 tsp Mexican spice blend** (save the last tsp for the sauce), and as much **minced chili** as you like. Cook until onion is softened, 3-4 minutes.



6 FINISH AND SERVE

In a small bowl, stir together **sour cream** and a squeeze of **lime**. Crumble half the **ricotta salata** (use the rest as you like). Divide **chilaquiles** between bowls, then top each with an **egg**. Crumble over remaining **baked tortilla**. Garnish with **cilantro, ricotta salata, sour cream mixture**, and **sliced chili**.

DIG IN!

Grab some hot sauce if you like things extra spicy.