



JUN
2016

Skillet Chilaquiles

with Adobo Black Beans, Pickled Radish, and Sour Cream

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 and cheddar cheese will make this a dish you won't want to share!



Prep: 5 min
Total: 25 min



level 1



nut free



veggie



gluten free



Tortilla Chips



Scallions



Roma Tomato



Lime



Radishes



Black Beans



Adobo Sauce



Cheddar
Cheese



Sour Cream

Ingredients

	2 People	4 People
Tortilla Chips	3 oz	6 oz
Scallions	2	4
Roma Tomato	1	2
Lime	1	2
Radishes	3	6
Black Beans	1 Box	2 Boxes
Adobo Sauce 	1 oz	1 oz
Cheddar Cheese	1) ½ Cup	1 Cup
Sour Cream	1) 4 T	8 T
Oil*	1 t	1 T

*Not Included

Allergens

1) Milk

Tools

Strainer, Large oven-proof pan, Small bowl

Ruler

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Nutrition per person Calories: 638 cal | Fat: 28 g | Sat. Fat: 9 g | Protein: 27 g | Carbs: 63 g | Sugar: 6 g | Sodium: 514 mg | Fiber: 23 g

1



1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees. Trim, then thinly slice the **scallions**, keeping the **greens** and **whites** separate. Core, seed, and dice the **tomato**. Thinly slice the **radishes**. Halve the **lime**. Drain and rinse the **black beans**.

2



2 Cook the adobo beans: Heat a drizzle of **oil** in a large, oven-proof pan over medium heat. Add the **scallion whites** and cook, tossing for 1 minute, until fragrant. Add the **black beans, tomato**, and the **adobo sauce** (to taste) to the pan. Cook, tossing for 5 minutes. Season with **salt** and **pepper**. Remove from the pan and set aside.

3



3 Bake: Mound the **tortilla chips** in the same pan. Top with the **adobo black bean mixture** and the **cheddar cheese**. Bake for 5-7 minutes, or until the cheese is melted. **HINT:** If you don't have an oven-proof pan, transfer to a baking dish (ours is 9"x13").

4



4 Pickle the radishes: Meanwhile, toss the **radishes** with the **juice of half a lime** in a small bowl. 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 Finish and serve: Remove the pan from the oven and top with the **pickled radishes** and **scallion greens**. Serve with a dollop of **sour cream** and a squeeze of **lime juice**. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

