

GREEN
CHEF

ANCHO-SPICED CHILAQUILES

Refried beans, tortilla chips, roasted veggies

FAMILY

GLUTEN-FREE

30
MIN

PREP + COOK TIME



550 calories per serving | serves 4

A Mexican favorite the whole family will love. Home-cut tortilla chips are baked crisp, then join a pot of tomato sauce seasoned with ancho chili powder for a mild kick. Shredded Monterey Jack is stirred in right before the chilaquiles are served. Roasted broccoli and bell pepper, plus refried black beans mixed with red onion, complete the hearty meal.

INGREDIENTS (9 items)

Yellow corn tortillas
Mexican-style tomato purée
Red onion
Monterey Jack cheese (D)
Refried black beans

LOOK FOR THIS COLOR LABEL!

Broccoli
Yellow bell pepper
Cilantro
Ancho chili powder

All recipes contain organic ingredients. Look for organic on the label.

🚰 Wash & dry fresh produce.

Contains: (D) dairy

Food allergen notice (including gluten): Our ingredients are processed and packaged in the same facility, and cross-contact with major food allergens may occur. While we follow industry-leading best practices in safe food handling, trace amounts of allergens may exist in your meal.

FROM YOUR PANTRY


cooking oil, salt & pepper, foil

TOOLS YOU'LL NEED

knife & cutting board, cooking spoon, oven mitt, medium pot, baking sheet, large sauté pan, 2 baking sheets, liquid measuring cup, spatula




1 PREP TORTILLAS

 Preheat oven to 425 degrees. Stack **yellow corn tortillas**. Cut into eight wedges, making about 72 total.



2 BAKE TORTILLA CHIPS

Spread **tortilla wedges** out on a foil-lined baking sheet. Bake 12-14 minutes, or until chips are crispy, flipping halfway through.  (See Step 7 to finish.)





Shortcut: It's not necessary to de-stem the cilantro for this recipe.

3 PREP VEGGIES

Meanwhile, cut **broccoli** into bite-size pieces, if necessary. Cut **yellow bell pepper** lengthwise into about ¼-inch thick strips. Cut ends off **red onion** and remove peel. Slice lengthwise into about ¼-inch thick strips. Small dice about half of the onion slices into about ¼-inch pieces. Roughly chop **cilantro** (see Chef's Tip).



4 ROAST VEGGIES

Place **broccoli, bell pepper, and onion slices** on a second foil-lined baking sheet. Drizzle with about 1 ½ tablespoons cooking oil. Season with salt and pepper.  Stir to coat (baking sheet is still hot!). Spread veggies out in a single layer. Roast 15-20 minutes, or until veggies are fork tender, stirring halfway through. 



5 COOK BEANS

Meanwhile, heat about 1 tablespoon cooking oil in a medium pot over medium-high heat. Add half of the **diced onion** to hot pot (reserve the rest). Stir. Cook 2 minutes, or until softened. Add **refried black beans**. Cook 1 minute, or until beans are hot, stirring often. Add a large pinch of the **Monterey Jack cheese** (reserve the rest). Stir. Remove from heat.



Heads Up: Ancho chili powder is mildly spicy. If heat sensitive, add sparingly (or omit).

6 BUILD SAUCE

Heat 1-2 tablespoons cooking oil in a large sauté pan over medium-high heat. Add remaining **diced onion** to pan. Cook 2 minutes, stirring occasionally. Add **Mexican-style tomato purée**, ¼ cup water, and **ancho chili powder** (see Chef's Tip). Season with salt. Stir to combine. Simmer 3-5 minutes, stirring occasionally.



7 MAKE CHILAQUILES

Transfer **tortilla chips** to pan with sauce. Cook 1 minute, or until chips begin to soften, stirring frequently. Add remaining **cheese** and about half of the **cilantro**. Stir until cheese melts and sauce coats chips.



8 PLATE YOUR DISH

Divide **chilaquiles** between plates. Serve **refried beans** and **roasted veggies** on the side. Garnish with remaining **cilantro**. Enjoy!

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