

# Skillet Vegetable Chili

with Cornmeal & Cheddar Drop Biscuits

**TIME:** 40-50 minutes

**SERVINGS:** 3

Tonight's comforting dish is inspired by tamale pie, a Southwestern classic in which chili is topped with a cornmeal crust, then baked to marry all the vibrant flavors. Here, we're loading our chili with sweet seasonal tomatoes, pinto beans, and bell pepper (yours may be green or purple). To finish it off, we're mixing up a cornmeal and cheddar biscuit topping and dolloping spoonfuls on top of the chili right before baking. With a final drizzle of cooling sour cream, it makes for satisfying, home-style fare.



## MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



## Ingredients



2/3 cup  
CORNMEAL



1  
CAGE-FREE  
FARM EGG



1 15-oz can  
PINTO BEANS



6 oz  
RED CHARM  
TOMATOES



1  
BELL PEPPER



1  
YELLOW ONION



1 bunch  
CILANTRO

## KNICK KNACKS:



2 oz  
CHEDDAR CHEESE



1 Tbsp  
HONEY



2 tsp  
MEXICAN SPICE  
BLEND\*



2 Tbsps  
TOMATO PASTE



1/4 cup  
SOUR CREAM

1/2 cup  
BISCUIT BAKING  
BLEND\*\*

\* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano \*\* All-Purpose Flour & Baking Powder



Download our iOS app or log in to [blueapron.com](https://blueapron.com) for how-to videos and supplier stories.





## 1 Prepare the ingredients:

- ☐ Remove the honey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 425°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the onion.
- ☐ Cut off and discard the pepper stem. Halve the pepper lengthwise; remove and discard ribs and seeds. Thinly slice the pepper lengthwise.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Drain and rinse the beans.
- ☐ Grate the cheese on the large side of a box grater.



## 2 Start the chili:

- ☐ In a large pan (cast iron or oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened and fragrant.
- ☐ Add the **seasoned tomatoes**, **tomato paste**, and **spice blend**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and the tomatoes have begun to release their liquid.



## 3 Make the biscuit batter:

- ☐ While the vegetables cook, in a medium bowl, combine the **cornmeal** and **baking blend**. Season with salt and pepper.
- ☐ Add the **egg**, **honey** (kneading the packet before opening), **1 tablespoon of olive oil**, and **¼ cup of water**; whisk until thoroughly combined.
- ☐ Stir in the **cheese**. Season with salt and pepper.



## 4 Add the beans:

- ☐ Add the **beans** and **½ cup of water** to the pan of vegetables; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat. Season with salt and pepper to taste. (If your pan isn't oven safe, transfer the mixture to a baking dish.)



## 5 Finish & bake the chili:

- ☐ Using a spoon, top the **vegetables** with equal-sized spoonfuls of the **biscuit batter**, leaving some space between the spoonfuls. Season with salt and pepper.
- ☐ Bake 16 to 18 minutes, or until the batter is set and cooked through. Remove from the oven and let stand for at least 2 minutes.



## 6 Finish & serve your dish:

- ☐ While the chili bakes, in a bowl, combine the **sour cream**, **1 teaspoon of water**, and a drizzle of olive oil; season with salt and pepper to taste.
- ☐ Transfer the **cilantro** to a cutting board; roughly chop the leaves and stems.
- ☐ Divide **⅔ of the finished chili** between 2 dishes (you will have extra). Top with **⅔ of the cilantro**. Serve with the **seasoned sour cream**. Enjoy!