

Skillet Vegetable Chili

with Cheddar & Cornmeal Drop Biscuits

TIME: 40-50 minutes

SERVINGS: 3

Tonight's dish takes inspiration from tamale pie—a Southwestern classic in which chili is topped with a cornmeal batter and then baked, harmonizing all the flavors and forming a tasty crust. We're loading our seasonal chili with juicy tomatoes, bell pepper, and pinto beans. (Your tomatoes may be red or yellow, and your pepper may be green, purple, or red-streaked.) It all comes together with cheddar-cornmeal biscuits ("dropped" right on top before baking) and a drizzle of sour cream.



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Ingredients



1
CAGE-FREE
FARM EGG



1 1/2 cups
PINTO BEANS



4 oz
CHERRY
OR CHARM
TOMATOES



1
BELL PEPPER

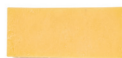


1
YELLOW ONION



1 bunch
CILANTRO

KNICK KNACKS:



2 oz
CHEDDAR CHEESE



1 Tbsp
HONEY



2 tsp
MEXICAN SPICE
BLEND*



2/3 cup
CORNMEAL



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



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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 the ribs and seeds. Thinly slice 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 begin to release their juices.



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 to thoroughly combine.
- ☐ Stir in the **cheese**. Season with salt and pepper.



4 Add the beans:

- ☐ To the pan of vegetables, add the **beans** and **⅔ cup of water**; 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 Top & bake the chili:

- ☐ Using a spoon, top the **cooked vegetables** with equal-sized scoops of the **biscuit batter**, leaving some space between the scoops. 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 Season the sour cream & plate 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.
- ☐ Roughly chop the **cilantro** leaves and stems.
- ☐ Divide **⅔ of the baked chili** between 2 dishes (you will have extra). Top with **⅔ of the cilantro**. Serve with the **seasoned sour cream** on the side. Enjoy!

