



Ingredients

- 8 Ounces Ground Beef
- 2 Corn Tortillas
- 1 15-Ounce Can Pinto Beans
- 1 15-Ounce Can Diced Tomatoes
- 3 Cloves Garlic
- 2 Scallions
- 1 Avocado
- 1 Lime

Knick Knacks

- 1 Ounce Cotija Cheese
- 1 Tablespoon Beef Chili Spice Blend

(Ground Ancho Chile, Ground Chipotle, Ground Cumin, Ground Sweet Paprika, Cocoa Powder, Espresso Powder, Dried Thyme & Dried Oregano)

Makes 2 Servings

About 700 Calories Per Serving Cooking Time: 25 to 35 minutes





Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Stack the tortillas; cut them in half, then into thin strips. Drain and rinse the beans. Peel and mince the garlic. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel, pit and large dice the avocado. Squeeze **the juice of 2 lime wedges** over the avocado to prevent browning. Crumble the cheese.



Toast the tortilla strips:

Place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single, even layer and bake 10 to 12 minutes, or until golden brown and crispy.



Brown the meat:

While the tortilla strips bake, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.



Add the aromatics:

While the tortilla strips continue to bake, add the **garlic, white bottoms of the scallions** and **spice blend** to the pan of browned beef. Reduce the heat to medium and cook, stirring frequently, 1 to 2 minutes, or until fragrant.



Add the pinto beans, tomatoes & lime zest:

To the beef-aromatics mixture, add the beans, diced tomatoes, lime zest and 2 cups of water. Bring the mixture to a boil. Once boiling, reduce the heat to medium-low. Simmer, stirring occasionally, 11 to 13 minutes, or until slightly thickened. Remove from heat. Add the juice of the remaining lime wedges; stir to combine. Season with salt and pepper to taste.

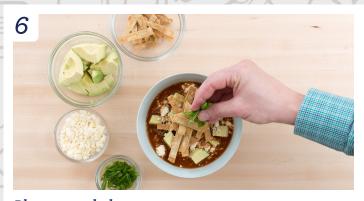


Plate your dish:

Divide the **chili** between 2 bowls. Top with the **avocado**, **cheese** and **toasted tortilla strips**. Garnish with the **green tops of the scallions**. Enjoy!