



15 MINUTE MEAL




Cheesy Black Bean & Egg Skillet

with Chipotle Tomato Sauce & Cilantro Sour Cream

2 < OR > 4 SERVINGS

-  2 | 4 Pasture-Raised Eggs
-  4 | 8 Flour Tortillas
-  1 | 2 Poblano Pepper
-  1 | 2 15.5-oz can Black Beans
-  2 | 4 Scallions
-  1 | 2 bunch Cilantro
-  1 | 2 Lime
-  2 | 4 oz Shredded Cheddar & Monterey Jack Cheese Blend
-  1/4 | 1/2 cup Sour Cream
-  2 | 4 tsp Chipotle Chile Paste
-  1 | 2 8-oz can Tomato Sauce

CUSTOMIZED OPTIONS:

-  10 | 20 oz Ground Pork
- or**
-  10 | 20 oz Cooked Pulled Chicken
- or**
-  10 | 20 oz Pork Chorizo



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Large High-Sided Pan
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

Chipotle paste is made from dried, smoked jalapeños, so it packs a kick! Customize your spice level by adding or reducing the amount of chile paste.

LIMITED TIME! Easy Prep Pizzas

Three customer faves, now with a shortcut: **pre-made crust** created exclusively for us by an award-winning pizza chef! Find them with Add-ons each week.



Ingredients may be replaced and quantities may vary.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

  
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Look for customized instructions before the next step!

1. Prepare the ingredients & start the skillet

- ☐ Wash and dry the fresh produce.
- ☐ Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- ☐ Cut off and discard the stem of the **pepper(s)**. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- ☐ In a large, high-sided pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **diced pepper(s)** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- ☐ Carefully add the **beans** (including the liquid), **tomato sauce**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until thickened and combined.



2. Finish the skillet

- ☐ Using a spoon, create shallow wells for the eggs in the center of the **skillet**.
- ☐ Carefully crack an **egg** into each well; season with salt and pepper.



Step 2 continued:

- ☐ Evenly top with the **cheddar and monterey jack**. Loosely cover the pan with foil and cook 4 to 5 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- ☐ Turn off the heat. Let stand at least 2 minutes before serving.

3. Finish & serve your dish

- ☐ Meanwhile, roughly chop the **cilantro** leaves and stems.
- ☐ Quarter the **lime(s)**.
- ☐ In a bowl, combine the **sour cream**, **chopped cilantro**, and **the juice of 2 lime wedges**; season with salt and pepper.
- ☐ Wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through.
- ☐ Transfer to a work surface and carefully unwrap.
- ☐ Serve the **finished skillet** topped with the **cilantro sour cream** and **sliced green tops of the scallions**. Serve the **warmed tortillas** and **remaining lime wedges** on the side. Enjoy!



Customized Steps

GROUND PORK

- ☐ Prepare the ingredients as directed.
- ☐ In a large, high-sided pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- ☐ Carefully drain off and discard any excess oil.
- ☐ Add the **diced pepper(s)** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- ☐ Carefully add the **beans** (including the liquid), **tomato sauce**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until combined, the sauce is thickened, and the pork is cooked through.

PULLED CHICKEN

- ☐ Prepare the ingredients as directed.
- ☐ In a large, high-sided pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **diced pepper(s)** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- ☐ Carefully add the **beans** (including the liquid), **tomato sauce**, **pulled chicken** (tearing the pieces apart before adding), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until combined, the sauce is thickened, and the chicken is heated through.

CHORIZO

- ☐ Prepare the ingredients as directed.
- ☐ In a large, high-sided pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **chorizo**; break the meat apart with a spoon. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **diced pepper(s)** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- ☐ Carefully add the **beans** (including the liquid), **tomato sauce**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until combined, the sauce is thickened, and the chorizo is cooked through.