

Cheesy Green Chile Bean Bake

By **Ali Slagle**

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Kerri Brewer for The New York Times. Food Stylist: Barrett Washburne.

Total Time

25 minutes

Prep Time

10 minutes

Cook Time

15 minutes

Rating

4(937)

Notes

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This quick and easy skillet dinner is somewhere between an easy take on [enchiladas verdes](#) (no rolling required) and a complete-meal rendition of [chile con queso](#). The base is a mixture of charred green chiles, pinto beans and store-bought or homemade [salsa verde](#), which delivers the brightness of tomatillos, chiles, cilantro and lime. Blanket the bean-and-chile mixture with Monterey Jack cheese, then broil until molten. Serve with tortillas, tortilla chips, rice, a [baked sweet potato](#) or fried eggs. You could also add Mexican chorizo, bacon or spinach with the chiles, or leftover pulled chicken with the beans.

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INGREDIENTS

Yield: 4 servings

1 tablespoon neutral oil (such as grapeseed)
2 poblano chiles or green bell peppers, seeds and stem removed, coarsely chopped
Salt and pepper
2 (15-ounce) cans pinto beans, rinsed
1 (16-ounce) jar salsa verde, or 1¾ cups [homemade salsa verde](#)
¼ cup packed cilantro leaves, stems reserved and finely chopped
1½ cups/6 ounces grated Monterey Jack cheese
Lime wedges, for serving

PREPARATION

Step 1

Arrange a rack in the upper third of the oven and heat the broiler to high. (If you don't have a broiler, see Tip.)

Step 2

In a large, ovenproof skillet, heat the oil over medium-high. Add the poblanos and cook, undisturbed, until browned underneath, 2 to 3 minutes. Season with salt and pepper and cook, stirring occasionally, until crisp-tender, 2 to 3 minutes.

Step 3

Stir in the beans, salsa verde and cilantro stems, and simmer until thickened slightly, 2 to 3 minutes.

Step 4

Turn off the heat, sprinkle the cheese evenly over the top, then broil until melted and browned in spots, 2 to 3 minutes. Serve right away topped with cilantro leaves and a squeeze of lime.

TIP

You can also melt the cheese on the stovetop. Set the heat under the skillet to low, cover the skillet, and cook until the cheese is melted, 2 to 4 minutes.