



HOME CHEF

TEXAS-STYLE CORN CHIP PIE

With Tomatoes, Black Beans, and Home-made Corn Chips



Nachos, tacos, and chili collide in a mouth watering taste-plosion! Our vegetarian spin on this iconic Lone Star state dish is loaded with black beans, tomatoes, corn, green onions and jalapeños piled on home-made corn chips and finally topped with shredded cheese and sour cream. The Texas sized flavor is so big you can hang your hat on it.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 768
Carbohydrates: 112g
Fat: 28g
Protein: 31g
Sodium: 208mg
per serving

DIETARY



GLUTEN-FREE



NUT-FREE



SOY-FREE

DRINK PAIRING

Mexican Beer
Margaritas
Pinot Noir

INGREDIENTS

1 Avocado
2 Green Onions
1 Red Bell Pepper
1 Jalapeño
4 Corn Tortillas
4 tsp. Chili Powder
14 Oz. Diced Tomatoes
14 ½ Oz. Black Beans
½ Cup Corn Kernels
1 Oz. Shredded Cheddar Cheese
2 Oz. Sour Cream

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Mixing Bowl
Medium Saute Pan

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Prepare the Vegetables

Preheat oven to 400 degrees. Line a baking sheet with foil. Halve **avocado**, remove seed, scoop flesh from skin and cut into 1" dice. Rinse **green onion**, **red bell pepper**, and **jalapeño**. Slice **green onion** thinly on the bias. Stem, seed and remove white membrane from **red bell pepper**. Cut into 1" dice. Stem, seed, remove white membrane and mince **jalapeño**. Cut **tortillas** into 1"x 2" rectangles. Drain and rinse **black beans**.



Make the Corn Chips

In a mixing bowl, combine **cut tortillas**, 1 Tbsp. **olive oil**, half the **chili powder** and ½ tsp. **salt**. Mix until chips are coated. Spread chips on a prepared baking sheet and bake until crispy and browned, about 8-10 minutes. Remove from oven and set aside.



Saute the Vegetables

Warm a medium saute pan over medium-high heat. When pan is hot, add 1 tsp. **olive oil**, **green onions** (reserving a bit for garnish), **red bell pepper**, **jalapeño** (to taste), and remaining **chili powder** (to taste). Cook until vegetables soften, about 4-6 minutes. Season with **salt** and **pepper**.



Finish the Chilis

Measure and add 1 ½ cups of the **canned tomatoes, with their juice** and 1 cup of the **drained black beans** to pan with **vegetables**. Stir and add more tomatoes or beans if desired. Cook until tomatoes break down and thicken, about 10 minutes. Add **corn** to pan and season with **salt** and **pepper** and cook until heated through, 1-2 minutes.



Plate the Dish

Place a serving of **tomato and black bean mixture** in the center of a plate. Arrange **corn chips** and **avocado** on the plate. Sprinkle with **cheese**, **reserved green onions**, and top with a dollop of **sour cream**.