



**NUTRITION** per serving 123g carbohydrates 28g fat 41g protein 1355mg sodium | vegetarian, soy-free, nut-free



Calories  
882



Prep & Cook Time  
30-40 min.



Cook Within  
7 days



Difficulty  
Easy



Spice Level  
Medium

#### IN YOUR BOX

- 10 oz. Corn Kernels
- 1 Orange Bell Pepper
- 1 Red Onion
- 2 Garlic Cloves
- 3 Cilantro Sprigs
- 15 oz. Kidney Beans
- 7 oz. Chef's Heavy Cream
- 2 tsp. Sazon Chipotle Seasoning
- 4 6" Flour Tortillas
- 1 ½ oz. Shredded Chihuahua Cheese
- 2 oz. Sour Cream

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Colander
- Medium Pot
- Medium Non-Stick Pan

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HOME CHEF

STAFF PICK

## Queso and Frijoles Veggie Tacos

with chipotle creamed corn

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Place a colander in the sink

## WHILE YOU COOK

- Salt refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up! Garlic** is used twice. Half adds garlicky goodness to **corn**, and remaining goes in **beans**.
- **Chipotle** comes from smoke-dried **jalapeños** and is a key spice in Mexican cuisine that lends earthy spiciness to **corn**. Add half, taste, and add more if desired.
- If you can't stand **cilantro**, you're not alone. Natural chemicals present in cilantro can taste "soapy" to some eaters. Feel free to omit from this recipe.

## FROM THE CHEF

Chihuahua is a great melting cheese commonly used in quesadillas. Sprinkle on tacos while vegetables are still hot so it has a chance to melt slightly.

### Did you know...

*Refried beans are like the mashed potatoes of Mexican cuisine. Traditionally made with pinto or black beans, we love the flavor and texture of kidney beans.*



### Prepare the Ingredients

Rinse **corn** under warm water if still frozen. Stem, seed, and slice **orange bell pepper** into thin ¼” strips. Halve and peel **onion**. Slice halves into thin strips (julienne). Mince **garlic**. Stem **cilantro** and mince leaves. Drain and rinse **kidney beans** in colander.



### Cook the Vegetables

Heat 2 tsp. **olive oil** in pan used for beans over medium heat. Add **red onion** and **orange bell pepper** to hot pan. Cook 7-9 minutes, while stirring, or until vegetables are tender. Season with ¼ tsp. **salt** and a pinch of **pepper**.



### Make the Corn

Heat 1 tsp. **olive oil** in a medium pot over medium heat. Add half the **garlic** (reserve remaining for kidney beans) to hot pot and cook 30 seconds, or until fragrant. Add **corn** and cook 5 minutes, or until slightly browned. Stir in **heavy cream**, half the **chipotle seasoning**, and cook 3-5 minutes, or until slightly thickened. Taste corn and add remaining chipotle seasoning if more heat is desired. Keep warm until ready to plate.



### Warm the Tortillas

While vegetables are cooking, stack **tortillas** and wrap in a paper towel. Microwave 30-45 seconds, or until warmed through and pliable. *Alternatively, heat tortillas individually in a medium pan over medium heat for 30 seconds on each side.*



### Make the Beans

Heat 1 tsp. **olive oil** in a medium non-stick pan over medium heat. Add remaining **garlic** and cook 30 seconds, or until fragrant. Add **kidney beans** and ¼ cup **water**. Using a fork or potato masher, mash beans until fairly smooth with some chunks left. Season with ½ tsp. **salt** and a pinch of **pepper**. Remove from pan and cover with plastic wrap. Wipe pan clean.



### Plate the Dish

Place **creamed corn** on a plate or in a small bowl. Divide **beans** between **tortillas**, followed by **cooked vegetables**. Garnish each **taco** with **Chihuahua cheese**, **sour cream**, and **cilantro** (to taste).