

Chili Colorado

with Sweet Corn Sopes & Pinto Beans

Our chili Colorado is a fiesta of flavor! It features beef braised in a spicy salsa roja, delicious toasted corn sopes, and tender pinto beans. On top, shredded cabbage adds crunch while cotija cheese and avocado bring some creaminess. You'll be saying, "Olé!" after the first bite.

Ingredients

- Beef pot roast
- Masa harina
- Pinto beans
- Corn
- Cotija cheese M
- Shredded cabbage & carrots
- Lime
- Salsa roja D
- Avocado
- Cilantro

Allergens

M Milk (optional)

Supplies to Gather

- Nonstick saute pan (12 inches or larger)
- Cooking spoon
- Spatula
- Kitchen knife & cutting board
- Microwave-safe bowl
- Two mixing bowls
- Plate
- Paper towels
- Salt & pepper
- Olive oil
- Cooking oil

Did You Know?

Hailing from the south central region of Mexico, a *sope* is a hand-formed patty of masa harina, often with pinched, raised sides. Sopes are pan-fried to a crisp, golden-brown and usually topped with braised meats or vegetables and served with lettuce and farmer's cheese.



930

Calories
Per Serving



Best
Seller



Medium

Let's Get Started!

Line a plate with paper towels.



Step 1

- Briefly place the package of **beef pot roast** under warm running water, then cut a slit into one corner of the package, drain the excess broth from the package, and discard. Open the package completely and place pot roast pieces onto a cutting board. Roughly chop the pot roast into bite-size cubes.
- Place a nonstick saute pan onto the stovetop and set the heat to **medium**. Add the **salsa roja** to the pan along with the chopped beef pot roast. Stir and bring the sauce to a simmer. Cover the pan with a lid and reduce the heat to **medium-low**. Cook for 3-4 min, stirring occasionally. Remove the lid and cook for 2-3 additional min, until the sauce is slightly thickened. **Turn off the heat.**
- Replace the lid and leave on the stove to keep warm.



Step 2

- Meanwhile, add the **masa harina**, **corn**, **¼ cup of water**, and 2 tbsp. of cooking oil (or melted butter) to a mixing bowl. Season with ¼ tsp. of salt.
- Mix the ingredients to create the sweet corn sopes dough. The dough should have a consistency like wet sand, adding additional water, one tbsp. at a time, as needed until the dough comes together without crumbling.
- Divide the dough with your hands into 4 even balls. Shape the balls into flat discs about ¾-inch-thick by pressing them gently in between your palms.



Step 3

- Place a large nonstick saute pan onto the stovetop, add 2-3 tbsp. of cooking oil, and set the heat to **medium**.
- When the oil is hot, **carefully** place the **sweet corn sopes** into the pan. Cook for 3-4 min, or until golden-brown, using a spatula to gently press the sopes into the pan so they cook evenly.
- Turn over the sopes and cook for 2-3 additional min, or until golden-brown on the other side. **Turn off the heat.**
- Use a spatula to transfer the sopes to the paper towel-lined plate. Season lightly with salt.



Step 4

- Meanwhile, cut the **lime** in half.
- Slice the **avocado** in half, discard the pit, and slice the flesh into even segments.
- Roughly chop the **cilantro**.
- In a second mixing bowl, combine the **shredded cabbage and carrots** with the chopped cilantro, 1 tbsp. of olive oil, and the juice from the lime. Mix together and season to taste with salt and pepper.
- Place the **pinto beans** into a microwave-safe bowl, cover with a damp paper towel, and microwave for 1 min. Stir, then heat for 30-60 additional sec, until heated through.



Let's Plate!

- Place the sweet corn sopes onto your serving plates. Spoon the pinto beans over the sopes, then top with the beef chili Colorado. Garnish with sliced avocado, cilantro cabbage slaw, and **cotija cheese**. Serve any additional slaw on the side.

Please Note:

Cooking times may vary due to different appliances and temperatures. **Adjust cooking times accordingly.**

When adding ingredients to a hot pan **always be careful of any oil splatter.**