

Cheesy Chorizo and Bean Skillet

By Ann Maloney

 Servings: 4-6

 Total: 30 mins

- 2 teaspoons vegetable oil, divided
- 4 ounces (about 1 large link) fresh Mexican chorizo, casings removed, if necessary
- 4 ounces mozzarella cheese, coarsely grated
- 8 ounces Monterey Jack cheese, coarsely grated
- One (16-ounce) can fat-free refried pinto beans or black beans
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 1 tablespoon minced fresh cilantro leaves, plus sprigs for serving (optional)
- Eight to twelve (6-inch) corn or flour tortillas
- Sliced avocado, for serving (optional)
- Pico de gallo or chunky salsa, for serving (optional)
- Sour cream, crema or Greek yogurt, for serving (optional)
- Pickled jalapeños, thinly sliced, for serving (optional)
- Lime wedges, for serving (optional)

Step 1

Position an oven rack about 6 inches from the broiling element and preheat the broiler. If your broiler is on the bottom, preheat it.

Step 2

Line a large plate with a towel and place it near the stove.

Step 3

In an ovenproof, nonstick or well-seasoned 10-inch cast-iron skillet over medium-high heat, heat 1 teaspoon of the oil until shimmering. Add the chorizo and cook, stirring and breaking it up with a spoon, until browned, about 4 minutes. Using a slotted spoon, transfer the meat to the prepared plate and pat away as much grease as you can with another towel. Carefully pour off and discard the fat from the skillet; lightly wipe it clean.

Step 4

While the meat is cooking, in a medium bowl, toss together the grated cheeses.

Step 5

Return the skillet to medium heat, and heat the remaining teaspoon of oil, the beans, onion powder, garlic powder, chili powder, cumin and minced cilantro and stir until well combined and warmed through, about 3 minutes. Add the chorizo and stir to combine.

Step 6

Spread the beans in the skillet into an even layer. Top with the grated cheese. Place the skillet in the oven and broil for about 5 minutes, checking every 2 minutes, until the cheese is bubbly and golden brown in spots. (If your broiler is on the bottom, transfer the skillet to the broiler drawer.)

Step 7

Meanwhile, wrap the tortillas in a damp tea towel and microwave them on HIGH for 30 seconds. Transfer the still-wrapped tortillas to a plate.

Step 8

Serve the skillet family-style, with the tortillas and your choice of garnishes, such as avocado, pico de gallo or salsa, sour cream, jalapeños, lime wedges and fresh cilantro sprigs on the side.

Substitutions

Canned refried beans >> Homemade (see related recipe).
Refried beans >> One 15-ounce can or 1 1/2 cups home-cooked black or pinto beans.
Vegan? >> Use nondairy cheese and vegan chorizo.

