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Skillet Vegetarian Chili With Eggs and Cheddar Recipe

By Sarah DiGregorio

6-7 minutes

Ingredients

- 2 tablespoons unsalted butter
- 1 large yellow onion, coarsely chopped
- Kosher salt and black pepper
- 4 garlic cloves, coarsely chopped
- 1 tablespoon ground cumin
- 4 teaspoons chili powder
- ¼ cup tomato paste
- 1 (28-ounce) can crushed or diced fire-roasted tomatoes
- 2 (14-ounce) cans of beans, such as pinto, black or any bean you like in chili, with their liquid
- 1 teaspoon apple cider vinegar
- 4 large eggs
- 1 cup grated extra-sharp Cheddar
- Cilantro sprigs, for serving (optional)
- Warm tortillas, tortilla chips or tostadas, for serving
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Preparation

1. In a large (preferably cast-iron) skillet, melt the butter over medium-high. Add the onion, season with salt and pepper, and cook, stirring occasionally, until softened, about 5 minutes. Add the garlic, cumin and chili powder, stir to combine, and cook until fragrant, about 1 minute. Add the tomato paste and cook, stirring occasionally, until it begins to stick to the bottom of the pan and turns the color of rust, about 2 minutes.
2. Stir in the tomatoes and both cans of beans with their liquid. Bring to a boil, then reduce to a simmer, smashing the beans lightly and stirring occasionally, until thickened, about 20 minutes. Stir in the vinegar, then season to taste with salt.
3. Reduce the heat to low. If your chili is thick enough, make four divots evenly spaced in the chili and crack an egg into each divot. (If the chili is not thick enough to hold the divots, don't worry, just crack the eggs on top.) Using a fork or spoon, gently cover the whites with chili. (This helps the whites cook faster and more evenly). Season the eggs with salt and pepper, then sprinkle the chili with Cheddar. Cover and cook until the whites are set and the yolks are still runny, 5 to 7 minutes. Garnish, if desired, with cilantro sprigs. Serve with tortillas, tortilla chips or tostadas alongside.

Cooking Notes

- All
- Most Helpful
- Private



I would not use cast iron unless I was sure that there was a patina on the pan. Blue steel (high carbon) or stainless steel pans are preferable, as they will not react to the acidity in the tomatoes.



Really nice! Pretty much as written and the flavor was excellent; deep and delicious. We finished it with fresh oregano and basil. Will do this again!



Thank you for adding vinegar. A chili recipe is never complete without a little vinegar and some sugar. My mom used to put 2 T ketchup in it. Makes a big difference



This was an oh-so-delicious quick & easy weeknight meal! The eggs took a bit longer for me to poach (closer to 10-15 minutes for hard whites and runny yolk) -- that always seems to be the case when I make Shakshouka...but otherwise this dish came out perfect. Topping ideas: avocado, toasted pepitas or frito's for crunch, sour cream, diced red onion and/or green onion. Make sure to use a good quality chili powder to get the most depth of flavor since this chili doesn't cook for too long



I would recommend eggplant - zucchini squash - carrots or even something like turnips.



Another possibility would be parsnips. I like Vance's suggestion, as the eggplant will soak up anything. Another possibility that takes it even further away from chili would be spaghetti squash, but it does really well with tomatoes.



Cubed Rutabaga could work well too, and tis the season!

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