No Chop! Loaded Chicken & Black Bean Tacos
with Guac & Salsa

🕐 ca. 20min   🍴 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these loaded black bean tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—simmer beans, season sour cream, toast tortillas, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND
- 15 oz can black beans
- ¼ oz taco seasoning
- 2 (1 oz) sour cream [7]
- 6 (6-inch) flour tortillas [1,6]
- 2 (2 oz) guacamole
- 4 oz salsa
- ½ lb pkg chicken breast strips

WHAT YOU NEED
- olive oil
- kosher salt & ground pepper
- garlic

TOOLS
- medium skillet
- microplane or grater

ALLERGENS
Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING
Calories 610kcal, Fat 27g, Carbs 79g, Protein 18g

1. Prep garlic & sour cream

Grate **2 teaspoons garlic**.

In a small bowl, stir to combine **all of the sour cream** and **½ teaspoon of the grated garlic**; season to taste with **salt** and **pepper**.

2. Cook beans

Heat **remaining grated garlic** and **1 tablespoon oil** in a medium skillet over medium-high. Once garlic sizzles, add **beans and their liquid, taco seasoning**, and **½ cup salsa**. Bring to a simmer; cook until beans are thickened, about 5 minutes.

3. Toast tortillas

Toast one **tortilla** at a time over an open flame until lightly charred in spots, 5–10 seconds per side; wrap in foil or a clean kitchen towel as you go to keep warm (or toast tortillas in a medium skillet over high heat until lightly charred in spots, about 30 seconds per side).
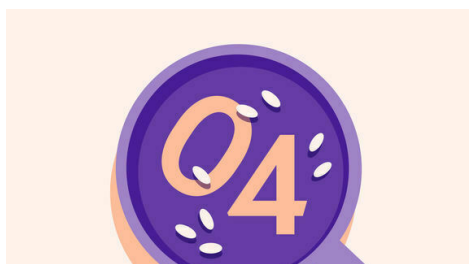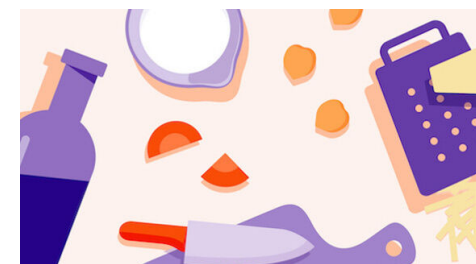
4. Assemble & serve

Fill **warm tortillas** with **black bean filling**.

Serve **black bean tacos** topped with **guacamole, sour cream**, and **remaining salsa**. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!