

# DINNERLY



## Refried Bean & Cheese Taquitos

with Fresh Salsa & Sour Cream



20-30min



2 Servings

A taco rolled up like a burrito and baked until warm and crispy? Yes, please! #taquitosforthewin. We've got you covered!

### WHAT WE SEND

- 1 oz scallions
- 1 plum tomato
- garlic
- 16 oz can refried pinto beans <sup>1</sup>
- 12 (6-inch) flour tortillas <sup>1,2</sup>
- 2 oz pkt shredded cheddar-jack blend <sup>3</sup>
- 2 (1 oz) pkts sour cream <sup>3</sup>

### WHAT YOU NEED

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet

### ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 740kcal, Fat 30g, Carbs 92g, Protein 31g

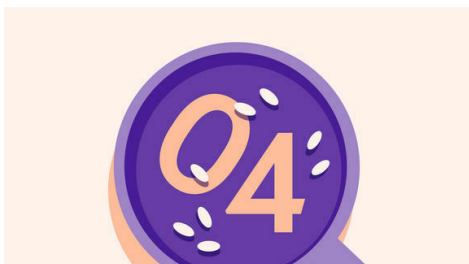


#### 1. Prep oven & make salsa

Preheat oven to 425°F with a rack in the upper third.

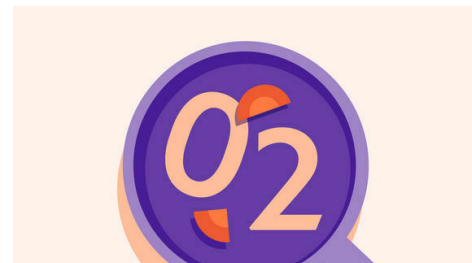
Trim ends from **scallions**, then thinly slice. Cut **tomato** into ½-inch pieces. Finely chop **1½ teaspoons garlic**.

In a medium bowl, stir to combine **tomatoes, half of the scallions, 1 teaspoon of the garlic, and 2 teaspoons each of oil and vinegar**; season to taste with **salt and pepper**.



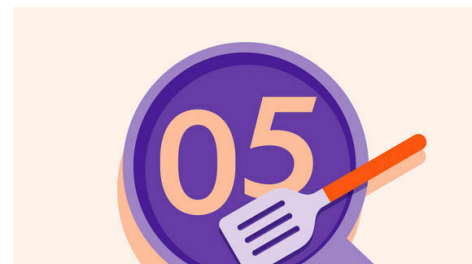
#### 4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden-brown and crisp, 10–15 minutes (watch closely as ovens vary).



#### 2. Make filling

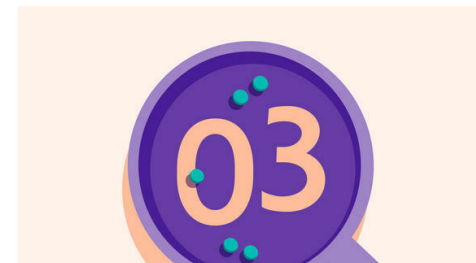
In a medium bowl, stir to combine **refried beans, remaining chopped garlic and scallions, and ½ teaspoon vinegar**; season to taste with **salt and pepper**.



#### 5. Make crema & serve

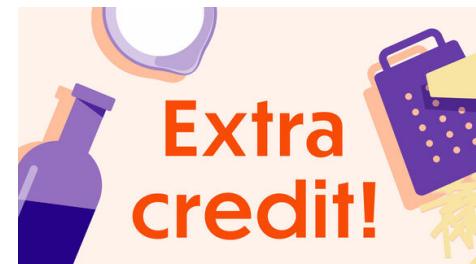
In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** at a time, as needed; season to taste with **salt**.

Serve **refried bean and cheese taquitos** topped with **tomato salsa** and a **drizzle of crema**. Enjoy!



#### 3. Assemble taquitos

Lightly **oil** a rimmed baking sheet. Arrange **8 tortillas** on a work surface (save rest for own use). Evenly spread **filling** over **one half of each tortilla**, then sprinkle **cheese** over filling. Tightly roll up tortillas over filling, then place seam side down on prepared baking sheet.



#### 6. Pitch in, kids!

Get your little sous-chefs involved by letting them mix together the refried bean filling in step 2 and roll up the taquitos in step 3.