

DINNERLY



Loaded Black Bean Tacos with Salsa & Guac:

No chopping. No slicing. No knife required!



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 granulated garlic
- ¼ oz taco seasoning
- 2 (1 oz) sour cream ⁷
- 6 (6-inch) flour tortillas ¹
- 2 (2 oz) guacamole
- 2 (3.8 oz) salsa

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 27g, Carbs 70g, Protein 18g



1. Cook beans

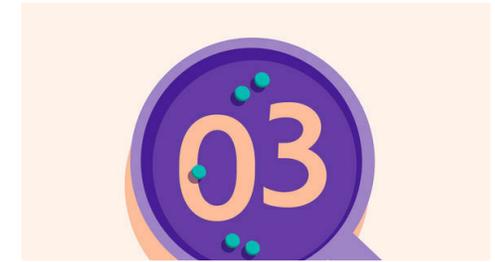
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beans and their liquid, taco seasoning, ½ cup salsa, and ¼ teaspoon granulated garlic**. Bring to a simmer; cook until beans are thickened, about 5 minutes.

Meanwhile, in a small bowl, stir to combine **all of the sour cream** and **a pinch of granulated garlic**; season to taste with **salt** and **pepper**.



2. 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).



3. Assemble & serve

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

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



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!