



Refried Bean & Cheese Tostadas

with Corn Salsa & Chipotle Crema



30-40min



2 Servings

What makes tostadas so good? It's all about the layers of texture, and this dish has it all. Tostada (meaning "toasted" in Spanish) totally lives up to its name. We bake flaky flour tortillas until they are golden and crisp, then top them with creamy mashed refried beans, a charred corn salsa, and a zesty chipotle crema.

What we send

- 2 scallions
- 1 lime
- 6 (6-inch) flour tortillas ¹
- 5 oz corn
- ¼ oz chipotle chili powder
- 1 (15 oz) can pinto beans
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷
- 3 oz baby spinach

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 48g, Carbs 80g, Protein 27g



1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Trim **scallions**, then thinly slice about ¼ cup, keeping dark greens separate. Squeeze **1½ tablespoons lime juice** into a small bowl. Prick **4 tortillas** (save rest for own use) all over with a fork, then lightly brush both sides with **oil**.



4. Assemble & bake tostadas

Arrange **tortillas** on a rimmed baking sheet. Bake on upper oven rack until lightly browned and crisp, about 3 minutes, flipping tortillas halfway (watch closely). Remove from oven and top each with **about ¼ cup refried beans**, spreading evenly to coat. Top each with **cheddar**. Bake on upper oven rack until cheese is melted, about 3 minutes.



2. Make corn salsa

Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add **corn**; cook, without stirring, until well browned on the bottom, 1 minute. Stir and cook, 1 minute more. Transfer corn to a small bowl. Add **2 teaspoons lime juice**, **all but 1 tablespoon of the dark scallion greens**, and **1 teaspoon oil**; stir to combine. Season with **salt** and **pepper**. Wipe out skillet.



5. Make chipotle crema

In a small bowl, stir together **all of the sour cream**, **1 teaspoon lime juice**, and **¼-½ teaspoon chipotle powder** (or more, depending on heat preference). Slightly thin by stirring in **1 teaspoon water** at a time, as needed to make a spoonable sauce. Season to taste with **salt** and **pepper**.



3. Make refried beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sliced scallion whites and light greens** and **1-2 teaspoons chipotle powder** (depending on heat preference). Cook until fragrant, about 1 minute. Add **beans and their liquid**. Simmer, stirring occasionally, until mixture is reduced to 1 cup, 5-7 minutes. Season to taste with **salt** and **pepper**.



6. Make salad & serve

In a medium bowl, whisk together **remaining lime juice**, **2 tablespoons oil**, and **a pinch each of salt, pepper, and sugar**. Add **spinach**, tossing to coat. Top **refried bean tostadas** with **corn salsa**, **chipotle crema**, and **sliced scallion dark greens**. Serve **salad** alongside. Enjoy!