



## Customize with Double Cheese

Crispy Double Decker Tostadas



20-30min



2 Servings

| This version of the recipe is customized with double the cheese.



## What we send

- 1 medium red onion
- 1 plum tomato
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- ¼ oz chorizo chili spice blend
- 15 oz can black beans
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 1 romaine heart
- 2 (1 oz) sour cream <sup>7</sup>

## What you need

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

## Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

## 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 910kcal, Fat 51g, Carbs 84g, Protein 37g



### 1. Marinate tomatoes

Preheat oven to 450°F with a rack in the center.

Finely chop **onion**. Cut **tomato** into ½-inch pieces.

In a large bowl, combine **tomatoes**, **2 tablespoons of the chopped onions**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**; add tomatoes to vinaigrette and marinate until step 6.



### 4. Cook beans

Add **beans and their liquid**, **¼ teaspoon salt**, and **1 teaspoon vinegar** to skillet with **onions**. Bring to a simmer; cook, mashing beans with a potato masher or fork, until thick, 5-7 minutes. Season to taste with **salt** and **pepper**.



### 2. Toast tortillas

Brush **4 tortillas** all over with **oil** (save rest for own use). Arrange in a single layer on a rimmed baking sheet. Bake on center oven rack until browned, 3-4 minutes. Flip tortillas and press out any air pockets with a spatula. Return to center rack and continue baking until crisp and browned on the second side, 3-4 minutes more (watch closely as ovens vary).



### 5. Build tostadas

Working directly on baking sheet, carefully spread **half of the beans** between **2 of the tortillas** and sprinkle with **half of the shredded cheddar-jack cheese**. Top each tostada with remaining toasted tortillas, beans, and cheese. Bake on center oven rack until cheese is melted, about 5 minutes (watch closely).



### 3. Sauté onions

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining onions** and cook, stirring, until tender and golden, about 5 minutes. Stir in **1 teaspoon chorizo chili spice blend** and cook until fragrant, about 1 minute.



### 6. Finish salad & serve

Meanwhile, thinly slice **romaine** crosswise; discard stem end. Add to bowl with the **marinated tomatoes and vinaigrette** and toss to coat. Top **tostadas** with a **dollop of sour cream** and a **sprinkle of chorizo chili spice blend**, if desired. Serve **tostadas** with **salad** alongside. Enjoy!