

DINNERLY



Oven-Fried Bean & Cheese Taquitos with Salsa & Guacamole



20-30min



2 Servings

It's BEAN a long week, so we're ready to roll into this easy dinnertime crowd-pleaser. We're filling soft tortillas with a blend of protein-packed black beans, cheddar cheese, and our flavorful taco seasoning. Then we're baking them to crispy perfection and serving them alongside salsa and guac. It's as easy as 1, 2, 3, CRUNCH! We've got you covered!

WHAT WE SEND

- 15 oz can black beans
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,2}
- 2 (2 oz) shredded cheddar-jack blend ³
- 4 oz salsa
- 2 (2 oz) guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic

TOOLS

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

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 840kcal, Fat 43g, Carbs 89g, Protein 33g



1. Prep equipment & garlic

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

Finely chop 2 **teaspoons garlic**.



2. Cook bean filling

Heat 1 **tablespoon oil** and **chopped garlic** in a medium skillet over medium-high until sizzling. Stir in **black beans and their liquid** and 2½ **teaspoons taco seasoning**; bring to a simmer. Cook, stirring occasionally, until beans are thickened, 3–5 minutes. Remove from heat, then use a potato masher or fork to coarsely mash. Season to taste with **salt** and **pepper**.



3. Assemble taquitos

Arrange **tortillas** on a work surface. Spoon about ¼ **cup of the bean filling** onto one half of each tortilla, spreading into a 4x1-inch rectangle. Sprinkle **half of the cheese** over bean filling. Roll up tightly like a cigar, then place seam side down on prepared baking sheet.



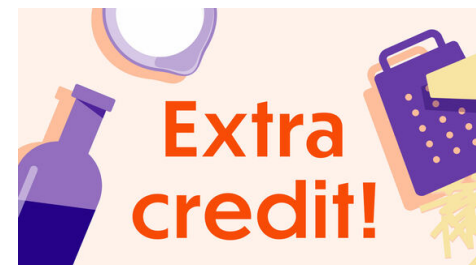
4. Bake taquitos

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). Remove from oven, then sprinkle **remaining cheese** over top. Return to oven and bake until cheese is melted and golden-brown, 1–2 minutes more (watch closely).



5. Serve

Serve **bean and cheese taquitos** with **salsa** and **guacamole** on the side for dipping or spooning over top. Enjoy!



6. Crunch, crunch!

Make a quick slaw to serve with these crunchy taquitos! Whisk together some lime juice and zest, chopped garlic, and oil. Add shredded cabbage and toss to combine. Season to taste with salt and pepper.