



Black Bean & Corn Nachos

with Charred Jalapeño Crema



30-40min



2 Servings

We'd never say no to loaded nachos for dinner—there's nothing like the combination of cheese and crunchy corn chips. We wanted to recreate some of those flavors and textures in a homemade version, featuring oven-baked tortillas, charred corn, jalapeño, and fresh cilantro. A drizzle of sour cream and squeeze of fresh lime juice bring them together. Just promise you'll still get in there with your hands.

What we send

- 1 red onion
- 1 jalapeño chile
- 5 oz corn
- ¼ oz fresh cilantro
- 15 oz can black beans
- 1 plum tomato
- 1 lime
- 6 (6-inch) corn tortillas
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- fine-mesh sieve
- microplane or grater

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 55g, Carbs 91g, Protein 31g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Halve and thinly slice **about 1½ cups onion**. Halve **jalapeño** lengthwise. Transfer onions and **corn** to a rimmed baking sheet; toss with **2 teaspoons oil** and season with **salt** and **pepper**. Spread into an even layer. Place jalapeño halves, cut sides-down, on the baking sheet.



2. Broil corn & jalapeño

Broil **corn, onions, and jalapeño** on upper oven rack until charred in spots, 5-7 minutes (watch closely, as broilers vary). Transfer jalapeño to a small bowl and cover tightly with plastic wrap. Transfer corn and onions to a large bowl. Save baking sheet for step 4. Switch oven to 450°F.



3. Make corn & bean salad

Coarsely chop **cilantro leaves and stems** together. Drain and rinse **beans**. Core and chop **tomato**. Into the bowl with **vegetables**, grate **¼ teaspoon lime zest**, then squeeze **1 tablespoon juice**. Cut any remaining lime into wedges. Add beans, tomatoes, **¾ of the chopped cilantro**, and **2 tablespoons oil** to the bowl; stir to combine. Season to taste with **salt** and **pepper**.



4. Bake chips

Line reserved baking sheet with parchment or foil. Stack **tortillas**, slice into quarters, and transfer to baking sheet; toss with **2 tablespoons oil** and season with **salt**. Bake on upper oven rack until golden-brown and crisp, 10-12 minutes (watch closely as ovens vary). Sprinkle **half of the cheddar** (save rest for own use) over chips. Bake until cheese melts, 2-3 minutes.



5. Make jalapeño crema





Peel away charred outer skin of **jalapeños**, discarding skin and stem (remove seeds for less heat, if desired). Finely chop jalapeño and add as much as you'd like to a small bowl (depending on heat preference). Stir in **all of the sour cream** and **1 teaspoon water** at a time until thin enough to dollop. Season to taste with **salt** and **pepper**.



6. Finish & serve

Transfer **cheesy chips** to a serving plate. Top with **corn and black bean salad**. Dollop with **jalapeño crema** and garnish with **remaining cilantro**. Serve **any lime wedges** on the side for squeezing over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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