

# DINNERLY



## Refried Bean & Cheese Tacos with Guacamole & Pickled Onions



30min



2 Servings

Likes: Salsa (dancing), extra toppings, cheesy (jokes), and being held... This is a dish you'll 100% swipe right for. So go ahead. Make it a match in Dinnerly heaven. We've got you covered!

## WHAT WE SEND

- 1 red onion
- 3¾ oz mozzarella <sup>1</sup>
- 16 oz can refried beans <sup>2</sup>
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 1 romaine heart
- 2 (2 oz) guacamole

## WHAT YOU NEED

- garlic
- olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

## TOOLS

- box grater
- medium skillet
- rimmed baking sheet

## ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 910kcal, Fat 51g, Carbs 93g, Protein 31g



### 1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve **onion**, then thinly slice ¼ cup and finely chop remaining. Finely chop **1 teaspoon garlic**. Shred **mozzarella** on the large holes of a box grater.

In a small bowl, whisk to combine **1 tablespoon each of oil and vinegar** and a **pinch each of salt and pepper**. Stir in sliced onions; set aside to pickle.



### 2. Make filling

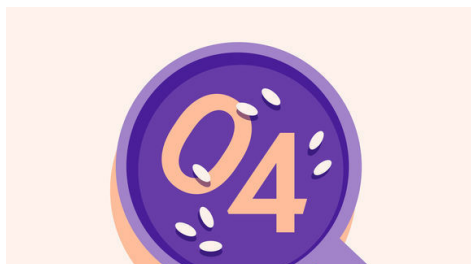
Heat **2 tablespoons oil** in a medium skillet over medium. Add **chopped onions** and cook, stirring, until tender and lightly browned, 3–4 minutes. Add **chopped garlic** and cook, stirring, 30 seconds. Stir in **half of the refried beans** (save rest for own use) and **2 tablespoons water**. Cook, stirring, until warm and smooth, about 2 minutes. Season to taste with **salt and pepper**.



### 3. Toast tortillas

Lightly brush **tortillas** with **oil** on both sides, then place on a rimmed baking sheet in a single layer.

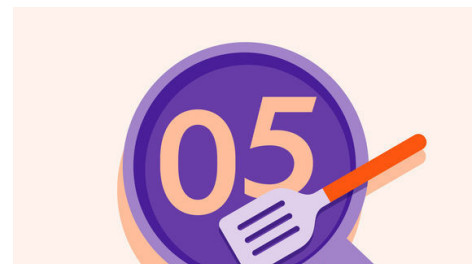
Broil on upper oven rack, without turning, until puffed and charred on one side, about 1 minute (watch closely as broilers vary).



### 4. Finish tortillas

Flip **tortillas** and press out any air pockets with a spatula. Top with **refried bean filling**, spreading to the edges. Top with **cheese**.

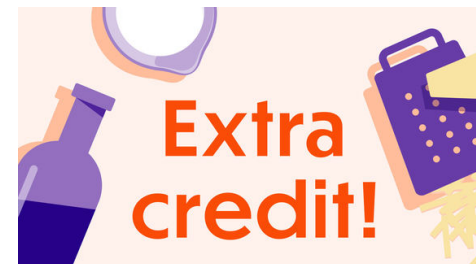
Broil on upper oven rack until cheese is melted and bubbly, about 1 minute (watch closely).



### 5. Assemble tacos & serve

Thinly slice **lettuce** crosswise, discarding stem end. Top **tacos** with **pickled onions**, **guacamole**, and **some of the lettuce**.

Drizzle **remaining lettuce** with **pickling liquid** and serve alongside **tacos**. Enjoy!



### 6. Make it spicy!

If your taste buds like a bite that packs a punch, you can up the heat factor by adding in chopped fresh or pickled jalapeños to the refried bean filling in step 2.