



Crispy Bean & Cheese Taquitos

with Tomatillo Salsa & Sour Cream



30-40min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, the nightshade fruit has an incredible tart flavor that mellows when cooked. Here, we sauté tomatillos with garlic, then mix in some fresh cilantro to create a salsa that is out-of-this-world delicious.

What we send

- ½ lb tomatillos
- ¼ oz fresh cilantro
- 1 red onion
- garlic
- ¼ oz taco seasoning
- 16 oz can refried beans ⁶
- 6 flour tortillas ^{1,6}
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

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 990kcal, Fat 46g, Carbs 114g, Protein 41g



1. Prep ingredients

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

Remove and discard husks from **tomatillos**, then halve and coarsely chop. Coarsely chop **cilantro leaves and stems**.

Finely chop **onion** and **2 teaspoons garlic**, keeping them separate.



4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack, until golden brown and crisp, 15-20 minutes (watch closely as ovens vary).

Remove baking sheet from oven, then sprinkle tops of taquitos with **remaining cheese**. Return to oven and bake until cheese is melted, 1-2 minutes (watch closely).



2. Make filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions**; cook, stirring, until golden brown, 3-4 minutes. Add **all of the taco seasoning** and **1 teaspoon of the garlic** and cook, stirring, 1 minute more.

Transfer to a medium bowl and stir in **refried beans**. Season to taste with **salt** and **pepper**.



5. Make tomatillo salsa

While **taquitos** bake, heat **1 tablespoon oil** in reserved skillet. Add **tomatillos** and **remaining garlic**; cook, stirring, until softened and lightly browned, 2-4 minutes. Add **½ cup water**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Cook, crushing tomatillos with a potato masher or fork, until reduced to 1 cup, 4-5 minutes. Stir in **half of the cilantro**.



3. Assemble taquitos

Place **tortillas** on a work surface; spoon about **⅓ cup bean filling** onto one half of each tortilla, and spread to a 4-x1-inch rectangle. Top with **¾ of the cheddar** total, then roll tightly, starting at the filled side of the tortilla.

Place **taquitos**, seam side down, on prepared baking sheet. Rinse and dry skillet and reserve for step 5.



6. Finish & serve

In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**.

Serve **taquitos** topped with the **tomatillo salsa**, **sour cream**, and **remaining chopped onions and cilantro**. Enjoy!