

MARLEY SPOON



Vegan Spinach Tostadas

with Refried Beans & Chimichurri

 30-40min  2 Servings

We're making vegan cooking easier and tastier! Here we turn protein-packed pinto beans into creamy refried beans. It's the perfect topping for crunchy baked corn tortillas along with silky spinach, crisp radishes, quick-pickled onions, and herby premade chimichurri. The result is nutritious tostadas packed with flavor and delightful textures that plant-based and meat-eaters alike will love. No boring bites here!

What we send

- 1 red onion
- 2 limes
- garlic
- 1 radish
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- ¼ oz ground cumin
- 5 oz baby spinach
- 15 oz can pinto beans
- 2 (2 oz) chimichurri sauce

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- medium skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 47g, Carbs 92g, Protein 20g



1. Prep ingredients

Halve and thinly slice **onion**. Transfer **¼ of the sliced onions** to a small bowl, then finely chop the remaining. To bowl with sliced onions, add **juice from half a lime** and **a pinch of salt**; stir to combine. Finely chop **1 teaspoon garlic**. Thinly slice **radishes**. Pick **cilantro leaves** from **stems**. Finely chop stems; set whole leaves aside for serving.



4. Make refried beans

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **chopped onions and cilantro stems**; season with **salt**. Cook, stirring, until onions are translucent, 3-5 minutes. Add **beans and their liquid**. Cook, mashing with a fork, until beans are thick and creamy, 3-5 minutes. Stir in **2 tablespoons chimichurri**. Season to taste with **salt**.



2. Make tostadas

Preheat broiler with a rack in the center. Place **tortillas** on a rimmed baking sheet; brush both sides with **oil**. Broil on center oven rack until tortillas are golden and crisp, 1-2 minutes per side (watch closely as broilers vary). Sprinkle with **salt**.



5. Assemble tostadas

Divide **refried beans** among **tostadas** (about ¼ cup per tostada). Top with **sautéed spinach**.



3. Sauté spinach

In a medium skillet over medium, heat the **chopped garlic, 1 tablespoon oil, and ½ teaspoon cumin**. Once garlic is sizzling, add **spinach**, in batches if necessary, and **a pinch of salt**. Cook, stirring, until just wilted, 2-3 minutes. Transfer to a bowl and cover to keep warm.



6. Finish & serve

Cut **remaining lime** into wedges. Top **tostadas** with **pickled onions, sliced radishes, whole cilantro leaves, some of the remaining chimichurri, and a squeeze of lime**. Enjoy!