

DINNERLY



Italian White Bean Tostadas with Zucchini & Roasted Pepper Salsa



20-30min



2 Servings

We took the idea of a Mexican tostada on a trip through the rolling hills of Tuscany. The crisp tortillas are still there as the base, but they're topped with creamy, refried cannellini beans, tender zucchini, and a roasted red pepper salsa. It's a cultural exchange your taste buds can certainly appreciate. We've got you covered!

WHAT WE SEND

- 4 oz roasted red peppers
- 1 zucchini
- 2 (2 oz) shredded fontina ¹
- 15 oz can cannellini beans
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{2,3}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- white wine vinegar
- sugar

TOOLS

- box grater (optional)
- rimmed baking sheet
- medium skillet

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 860kcal, Fat 38g, Carbs 101g, Protein 38g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely chop **¾ teaspoon garlic**. Pat **roasted peppers** dry and coarsely chop, if necessary. Trim ends from **zucchini**, then cut in half lengthwise.



2. Cook zucchini

Lightly brush cut sides of **zucchini** with **oil**. Season to taste with **salt** and **pepper**. Place on a rimmed baking sheet, cut-side up.

Broil on upper oven rack until browned in spots, 4–5 minutes. Transfer to a cutting board and cut into ¼-inch thick half moons.



3. Make salsa

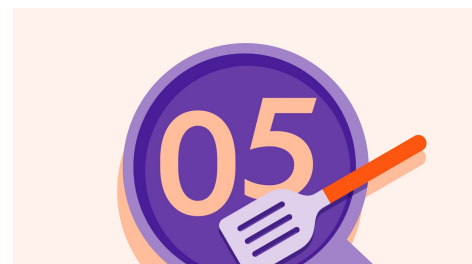
Switch oven to 400°F. Reserve baking sheet for step 5.

In a medium bowl, stir to combine **zucchini**, **red peppers**, **¾ teaspoon of the chopped garlic**, **2 teaspoons each of vinegar and oil**, **½ teaspoon salt**, **a pinch of sugar**, and **a few grinds of pepper**.



4. Cook refried beans

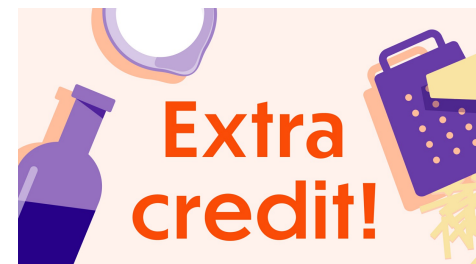
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beans and their liquid**, **remaining chopped garlic**, **1 teaspoon taco seasoning**, **¼ teaspoon salt**, and **a few grinds of pepper**. Mash with the back of a fork or potato masher until smooth. Cook, stirring occasionally, until warmed through and thicken slightly, 1–2 minutes.



5. Bake tostadas & serve

Brush both sides of **tortillas** with **oil**; arrange in a single layer on reserved baking sheet. Bake on upper oven rack until golden and crisp, 4–5 minutes per side (watch closely). Top each tortilla with **¼ cup beans** and **1 tablespoon cheese**. Bake until cheese is melted and tortillas are crisp, 6–8 minutes.

Serve **white bean tostadas** topped with **zucchini salsa**. Enjoy!



6. Make it meaty!

Add crumbled Italian sausage or even slices of prosciutto that have been crisped in a hot skillet.