

DINNERLY



Black Bean & Corn Tacos with Crema & Pickled Onions



20-30min



2 Servings

The best piece of advice we've ever received? "Live every day like it's taco Tuesday." We're here to help you do that, so enjoy these spiced black bean and corn tacos with pickled onions and garlicky crema. We've got you covered!

WHAT WE SEND

- 1 red onion
- ¼ oz fresh cilantro
- 1 oz sour cream¹
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas^{2,3}
- 5 oz corn
- 15 oz can black beans

WHAT YOU NEED

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

TOOLS

- 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 770kcal, Fat 25g, Carbs 117g, Protein 27g



1. Prep ingredients

Finely chop **1 teaspoon** garlic. Finely chop **onion**.

Pick **cilantro leaves** from stems; discard stems.



2. Make crema & pickle onion

In a small bowl, whisk to combine **all of the sour cream**, **⅓ teaspoon of the chopped garlic**, and **⅓ teaspoon taco seasoning**. Add **1 teaspoon water** at a time until crema drizzles from a spoon; season to taste with **salt** and **pepper**.

In another small bowl, combine **⅓ cup of the chopped onion**, **½ tablespoon oil**, **2 teaspoons vinegar**, and **a pinch of salt**; set aside to marinate.



3. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate and cover to keep warm until ready to serve. Repeat with remaining tortillas (see step 6 for microwave directions).



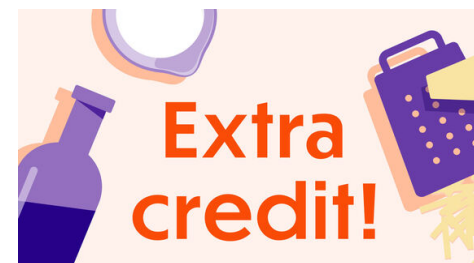
4. Cook filling

Heat **1 tablespoon oil** in same skillet over medium-high. Add **corn**, **remaining chopped onions and garlic**, and **a pinch of salt**. Cook, stirring occasionally, until onion is softened and corn is browned in spots, 3–4 minutes. Add **beans and their liquid** and **remaining taco seasoning**. Cook until liquid is almost evaporated, 2–3 minutes; season to taste with **salt** and **pepper**.



5. Assemble & serve

Spoon **bean and corn filling** into tortillas and top with **pickled onions**. Drizzle **crema** and tear **cilantro leaves** over top. Enjoy!



6. Speed up the prep!

Warm your tortillas in the microwave for faster prep! Wrap 6 tortillas at a time in a damp paper towel. Place on a microwave-safe plate and microwave 30 seconds at a time until soft and pliable. Repeat with remaining tortillas.