

DINNERLY



SPOOKY MEAL!

ONE PAN

Bean Boo-rrito Casserole with Cheddar

 30-40min  2 Servings

Bean burritos + Melty Cheese + Fresh Salsa + One-dish meal = #SquadGhouls.
We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 oz scallions
- whole peeled tomatoes (14 oz)
- taco seasoning (use 2 tsp)
- 1 can refried pinto beans ⁶
- 6 (6-inch) flour tortillas ¹
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- neutral oil, such as vegetable

TOOLS

- fine-mesh sieve
- medium baking dish

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 710kcal, Fat 28g, Carbs 92g, Protein 28g



1. Make salsa

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **2 teaspoons garlic**. Trim ends from **scallions** and thinly slice. Drain **all of the tomatoes**, rinse, drain again, and finely chop. In a small bowl, stir to combine tomatoes, **½ teaspoon of the chopped garlic**, **half of the scallions**, and **1 tablespoon vinegar**; season to taste with **salt and pepper**.



2. Make bean filling

In a medium bowl, combine **remaining chopped garlic**, **2 teaspoons of the taco seasoning**, **3 tablespoons water**, and **1 tablespoon oil**. Add **beans** and **⅓ cup of the salsa** to bowl, stirring to combine. Finely chop **all of the cheddar**, then fold **half of the cheese** into filling.



3. Assemble bean boo-ritos

Lightly oil a medium baking dish. Brush **1 tortilla** on both sides with **oil**, then spread **⅓ cup of the filling** down the center. Roll tortilla over filling and place, seam-side down, in baking dish. Repeat with **remaining tortillas and filling**.



4. Bake bean boo-ritos

Spoon **remaining salsa** over **rolled tortillas**. Sprinkle with **remaining cheese**. Bake on upper oven rack until **filling** is bubbling, cheese is melted, and tortillas are browned in spots, 15–18 minutes.



5. Finish & serve

Let **bean boo-rito casserole** stand for 10 minutes, then garnish with **remaining scallions**. Enjoy!



6. Eat, drink, and be scary!

Word on the street is Casper is a not-so-friendly ghost when he's hungry. Bulk up this ghoulish dish by topping it with a salad of shredded lettuce, pickled veggies (we like radishes and jalapeños), cilantro, lime juice or vinegar, and oil.