

DINNERLY



Refried Bean & Cheese Tacos with Guacamole & Pickled Onion

 30min  2 Servings

Likes: Salsa (dancing), extra toppings, cheesy (jokes), and being held... This is a dish you'll 100% swipe right for. So, go ahead. Make it a match in Dinnerly heaven. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- garlic (use 1 large clove)
- 1 pkg mozzarella ⁷
- 1 can refried pinto beans ⁶
- 6 flour tortillas ¹
- 1 romaine heart
- 2 oz pkt guacamole

WHAT YOU NEED

- olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

TOOLS

- box grater
- medium skillet
- rimmed baking sheet

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 920kcal, Fat 48g, Carbs 99g, Proteins 34g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Halve **onion**, then thinly slice ¼ cup and finely chop the rest. Finely chop **1 teaspoon garlic**. Shred **mozzarella** on the large holes of a box grater. In a small bowl, whisk to combine **1 tablespoon each of oil and vinegar** and **a pinch each of salt and pepper**. Stir in sliced onions; set aside to marinate.



2. Make filling

Heat **2 tablespoons oil** in a medium skillet over medium. Add **chopped onions** and cook, stirring, until tender and lightly browned, 3-4 minutes. Add **chopped garlic** and cook, stirring, 30 seconds. Stir in **refried beans** and **2 tablespoons water**. Cook, stirring, until warm and smooth, about 2 minutes; season to taste with **salt** and **pepper**.



3. Toast tortillas

Lightly brush each **tortilla** with **oil** on both sides, then place directly on a rimmed baking sheet in a single layer. Broil on top oven rack, without turning, until puffed and charred on one side only, about 1 minute (watch closely as broilers vary).



4. Finish tortillas

Flip **tortillas** over and press out any air pockets with a spatula. Evenly divide **refried bean filling** among tortillas, spreading to the edges. Top each with **cheese**. Broil on top oven rack until cheese is melted and bubbly, about 1 minute more (watch closely).



5. Assemble tacos & serve

Thinly slice **romaine** crosswise, discarding stem end. Top **refried bean and cheese tacos** with **pickled onions**, **guacamole**, and **some of the lettuce**. Drizzle **remaining lettuce** with **pickling liquid** and serve alongside **tacos**. Enjoy!



6. Make it spicy!

If your taste buds like a bite that packs a punch, you can up the heat factor by adding in chopped fresh or pickled jalapeños to the refried bean filling in step 2.