



Crispy Nacho Tostadas

with Black Beans & Lime Crema



ca. 20min



2 Servings

This is nacho average dinner! Tostadas are the dinnertime go-to when we want something that's both quick and delicious. This vegetarian version serves up some serious nacho vibes with the perfect blend of Tex-Mex flavors. Crispy flour tortillas are topped with taco-spiced black beans, melty cheddar cheese, and fresh pico de gallo.

What we send

- garlic (use 2 large cloves)
- 1 oz scallions
- 2 plum tomatoes
- 1 lime
- 8 oz cheddar cheese (use half) ⁷
- 2 pkts sour cream ⁷
- taco seasoning (use 1 Tbsp)
- 1 can black beans
- 6 (6-inch) corn tortillas

What you need

- sugar
- kosher salt & pepper
- olive oil
- butter ⁷

Tools

- box grater or microplane
- small saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 39g, Carbs 69g, Proteins 27g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Finely chop **2 teaspoons garlic**. Trim **scallions**; thinly slice. Core **tomato**, then finely chop. Finely grate **¼ teaspoon lime zest** into a small bowl. Squeeze **2 teaspoons lime juice** into a second small bowl. Cut any remaining lime into wedges. Coarsely grate **half of the cheddar** on large holes of a box grater (save rest).



4. Broil tortillas

Brush both sides of each **tortilla** lightly with **oil**, then spread on a rimmed baking sheet (it's okay if they overlap slightly). Broil on top oven rack until tortillas are browned in spots, 1-2 minutes per side (watch closely as broilers vary).



2. Make pico & lime crema

To bowl with **lime juice**, add **tomatoes, half of the scallions, ¼ teaspoon of the garlic**, and a **pinch of sugar**, stirring to combine. Season to taste with **salt and pepper**. To bowl with **lime zest**, add **sour cream, 2 teaspoons each of oil and water**, and a **pinch each of salt and pepper**, stirring to combine. Set both aside until ready to serve.



5. Top with cheese & broil

Divide **half of the cheese** among **tortillas**. Broil on top oven rack until cheese is melted and browned in spots, 1-2 minutes (watch closely).



3. Season & cook black beans

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining garlic and scallions** and **1 tablespoon taco seasoning** to saucepan. Cook until fragrant, about 1 minute. Add **beans and their liquid** and cook, stirring occasionally, until liquid is slightly thickened, 3-5 minutes. Stir in **½ tablespoon butter** until melted. Remove from heat.



6. Assemble tostadas & serve

Evenly divide **black beans** among **tostadas**. Spoon **pico de gallo** over top, then drizzle with **lime crema**. Sprinkle **remaining cheese** over top as desired. Serve any **lime wedges** for squeezing. Enjoy!