

DINNERLY



Black Bean Tacos

with Crema & Tomato-Garlic Salsa



20-30min



2 Servings

Why can't you tell a taco a secret? Because they tend to spill the beans! You'll find that out firsthand with these fully loaded black bean tacos. We've got you covered!

WHAT WE SEND

- 3 plum tomatoes
- 1 romaine heart
- garlic
- 6 (6-inch) flour tortillas ^{1,2}
- taco seasoning (use 2¼ tsp)
- 1 can black beans
- 2 pkts sour cream ³

WHAT YOU NEED

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

TOOLS

- medium skillet

ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 31g, Carbs 109g, Protein 29g



1. Prep ingredients

Coarsely chop **tomatoes**. Halve **romaine** lengthwise, then thinly slice crosswise into ribbons, discarding end. Peel and finely chop **1½ teaspoons garlic**.



2. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** at a time, cooking until warmed and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil to keep warm.



3. Season & cook beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **2¼ teaspoons taco seasoning**, **1 cup tomatoes**, and **1 teaspoon garlic**. Cook, stirring, until tomatoes are softened, 1–2 minutes. Add **beans and their liquid** and **½ teaspoon vinegar**. Bring to a boil; reduce heat to medium-low. Cook until liquid is mostly evaporated, 3–5 minutes. Season to taste.



4. Make tomato-garlic salsa

Meanwhile, whisk **1 tablespoon oil** and **1½ teaspoons vinegar** in a medium bowl. Add **remaining tomatoes and garlic**, tossing to combine. Season to taste with **salt** and **pepper**.



5. Season crema & serve

In a small bowl, slightly thin **all of the sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**. Serve **tortillas** topped with **beans**, **some of the lettuce**, and **tomato-garlic salsa**. Drizzle **crema** over top. Enjoy!



6. Use it all!

Make a quick vinaigrette and toss with any leftover romaine for a refreshing side salad or taco bowl!