



Chopped Taco Salad

with Beans & Crispy Tortilla Strips



20-30min



2 Servings

This beautiful, crunchy salad transports us right to a white sand beach in Mexico. We made our own tortilla strips in the oven (it's so simple, you'll never look back), and added honey to the dressing for a hint of sweetness. Make sure to taste your jalapeño for heat before adding it all to the salad—some come in spicier than others. Cook, relax, and enjoy!

What we send

- grape tomatoes
- limes
- romaine heart
- white corn tortillas
- jalapeno
- honey
- can pinto beans
- radishes
- fresh cilantro

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 585.0kcal, Fat 29.8g, Proteins 27.7g, Carbs 44.8g



1. Salt tomatoes

Preheat oven to 400°F. Halve tomatoes and place in a medium bowl. Season with salt and toss with 1 tablespoon oil. Set aside.



2. Toast tortillas

Halve tortillas, stack, then cut into thin strips. Transfer to a rimmed baking sheet and toss with 2 teaspoons oil and season with salt. Shake into a single layer and bake until golden and crispy, 10-15 minutes.



3. Make dressing

Halve jalapeño and scrape out seeds with a spoon (or leave them in for more heat). Finely chop jalapeño and place half or all in a large bowl depending on your heat preference. Zest 1 of the limes into the bowl. Halve both limes and squeeze juice into bowl. Whisk in honey and 2 tablespoons oil; season with salt and pepper.



4. Prep ingredients

Rinse and drain beans and add to dressing. Thinly slice radishes and roughly chop romaine and cilantro. Add both to bowl with beans and toss to coat.



5. Crumble cheese

Finely crumble cotija and set aside.



6. Finish and serve

Add tomato and any accumulated juices to salad along with about $\frac{2}{3}$ of cheese and toss to combine. Divide salad between plates and top with remaining cheese and crispy tortilla strips. Enjoy!