

# DINNERLY



## Black Bean & Corn Tacos:

More servings? Or leftovers? You choose!



20-30min



2 Servings

We've officially busted out the "hibernation clothes" section of our closets. Like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plates up with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!



## WHAT WE SEND

- garlic
- 1 medium red onion
- 2 pkts sour cream <sup>7</sup>
- taco seasoning
- 12 (6-inch) flour tortillas <sup>1</sup>
- 10 oz corn
- 1 can black beans

## WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) <sup>17</sup>
- olive oil

## TOOLS

- medium (10") skillet

## ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 460kcal, Fat 17g, Carbs 67g, Proteins 13g



### 1. Prep ingredients

Finely chop **1 tablespoon garlic**. Finely chop **onion**.



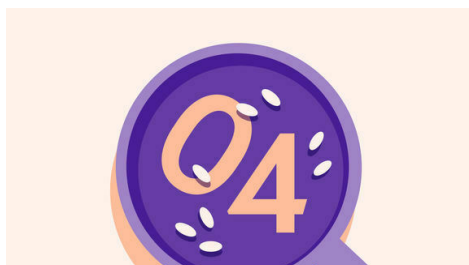
### 2. Make crema & pickle onion

In a small bowl, whisk to combine **all of the sour cream**, **¼ teaspoon of the chopped garlic**, and **¼ teaspoon taco seasoning**. Add **1 teaspoon water** at a time to thin to desired consistency; season to taste with **salt** and **pepper**. In a second small bowl, combine **⅓ cup of the chopped onion**, **2 teaspoons vinegar**, **½ tablespoon oil** and a **pinch of salt**; set aside to marinate.



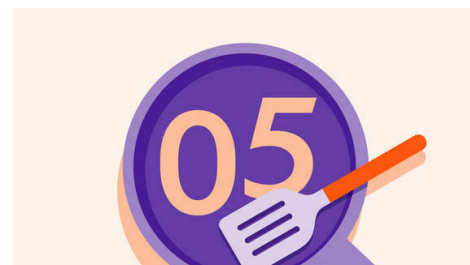
### 3. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate and cover to keep warm until step 5. Repeat with **remaining tortillas** (see step 6 for microwave directions).



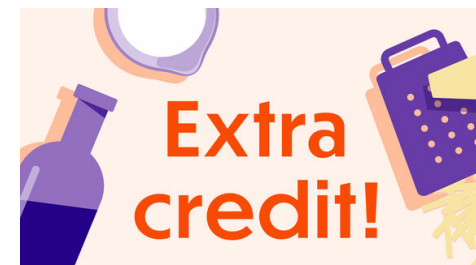
### 4. Cook filling

Heat **1½ tablespoons oil** in same skillet over medium-high. Add **corn**, **remaining chopped onions and garlic**, and a **pinch of salt**. Cook, stirring occasionally, until onion is softened and corn is browned in spots, 3–4 minutes. Add **beans with their liquid** and **remaining taco spice**. Cook until liquid is almost evaporated, 2–3 minutes; season to taste with **salt** and **pepper**.



### 5. Assemble & serve

Spoon **bean and corn filling** into **warmed tortillas** and top with **pickled onions**. Drizzle **crema** over top. Enjoy!



### 6. Speed up the prep!

Warm your tortillas in the microwave for faster prep! Working in batches, wrap 6 tortillas at a time in a damp paper towel. Place on a microwave-safe plate and microwave in 30-second bursts until soft and pliable. Repeat with remaining tortillas.