

# DINNERLY



## Loaded Black Bean Tacos with Salsa, Sour Cream & Guacamole

 ca. 20min  2 Servings

If we were stranded on a deserted island and came across a genie lamp, we might wish for these saucy black bean tacos. Okay, obviously we'd wish for WiFi, unlimited Dinnerly boxes, and a margarita machine. Either way, we'd have tacos. We've got you covered!

## WHAT WE SEND

- garlic
- 15 oz can black beans
- ¼ oz pkt taco seasoning
- 2 (4 oz) pkts salsa
- 2 (1 oz) pkts sour cream<sup>7</sup>
- 6 (6-inch) flour tortillas<sup>1</sup>
- 2 (2 oz) pkts guacamole

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 610kcal, Fat 27g, Carbs 69g, Proteins 17g



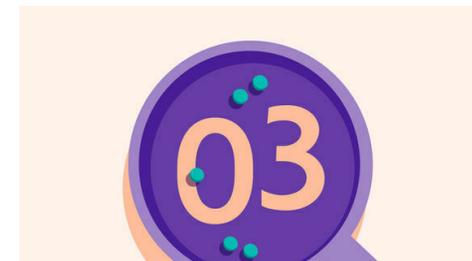
### 1. Chop garlic

Finely chop 2 **teaspoons** garlic.



### 2. Cook beans

Heat **1½ teaspoons of the chopped garlic** and **1 tablespoon** oil in a medium skillet over medium-high. Once garlic sizzles, add **black beans and their liquid, all of the taco seasoning**, and **½ cup** salsa. Bring to a simmer and continue to cook until beans are thickened, about 5 minutes.



### 3. Season sour cream

In a small bowl, stir to combine **all of the sour cream** and **remaining ½ teaspoon garlic**; season to taste with **salt and pepper**.



### 4. Toast tortillas

Toast one **tortilla** at a time over an open flame until lightly charred in spots, 5–10 seconds per side, wrapping in foil as you go to keep warm. (Alternatively, heat a medium skillet over high, then warm 1 tortilla at a time until lightly charred in spots, about 30 seconds per side.)



### 5. Assemble & serve

Fill **warm tortillas** with **black bean filling**. Serve **black bean tacos** topped with **guacamole, seasoned sour cream**, and **remaining salsa**. Enjoy!



### 6. Spice it up!

For some people, a taco isn't a taco unless you add some spice. If that's you, then top off your tacos with a few shakes of your favorite hot sauce or some pickled jalapeños. Or, add chopped fresh chiles to the black bean filling in step 2.