

# DINNERLY



## Cheesy Refried Bean Tostadas with Corn & Tomato Salsa



20-30min



2 Servings

What did the tortilla say after doing a magic trick? Tos-TADA! We're bringing you crispy baked flour tortillas piled high with a veggie combo that's almost as corny as our jokes. We've got you covered!

## WHAT WE SEND

- garlic
- 5 oz pkg corn
- 2 (4 oz) pkts salsa
- 15 oz can black beans
- ¼ oz pkt taco seasoning
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 (2 oz) pkts shredded cheddar-jack blend <sup>3</sup>

## WHAT YOU NEED

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

## TOOLS

- medium skillet
- potato masher or fork
- rimmed baking sheet

## 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 800kcal, Fat 40g, Carbs 75g, Protein 31g



### 1. Heat oven & chop garlic

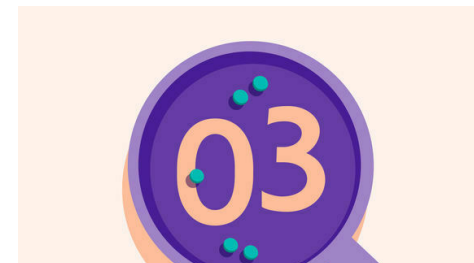
Preheat oven to 400°F with a rack in the upper third.

Finely chop 1 **teaspoon** garlic.



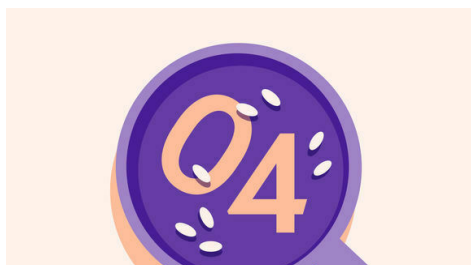
### 2. Make corn & tomato salsa

Heat 1 **tablespoon** oil in a medium skillet over medium-high until shimmering. Add **corn** and cook, stirring occasionally, until blistered and browned in spots, 2–3 minutes. Season to taste with **salt** and **pepper**. Transfer to a medium bowl, then add **all of the salsa** and stir to combine.



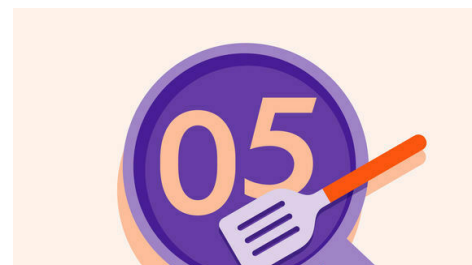
### 3. Make refried bean filling

Heat 1 **tablespoon** oil in same skillet over medium-high. Add **chopped garlic** and cook until fragrant, about 30 seconds. Add **beans and their liquid, all of the taco seasoning**, and ½ **teaspoon** vinegar. Cook, stirring occasionally, until thickened and liquid is mostly evaporated, 2–3 minutes. Coarsely mash with a potato masher or fork. Season to taste with **salt** and **pepper**.



### 4. Assemble & bake tostadas

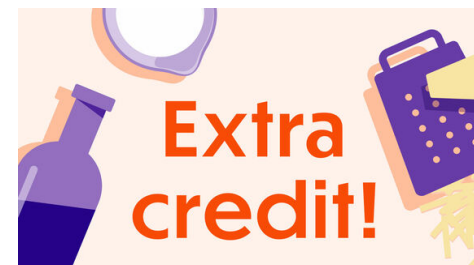
Brush both sides of each **tortilla** with **oil**. Arrange in a single layer on a rimmed baking sheet (it's okay if they overlap slightly). Bake on upper oven rack until lightly toasted and slightly crisp, 3–4 minutes per side. Remove from oven. Spread **refried bean filling** evenly over each tostada, then top with **cheese**.



### 5. Finish & serve

Bake **tostadas** on upper oven rack until **cheese** is melted and edges are golden and crisp, 5–6 minutes.

Top **cheesy refried bean tostadas** with **some of the corn and tomato salsa**. Serve **remaining salsa** on the side. Enjoy!



### 6. Spice it up!

How about a kick in the beans? Top your tostadas with a dash of your favorite hot sauce or a pinch of dried red chili flakes for some added heat.