

DINNERLY



Refried Bean & Cheese Tostadas with Fresh Tomato Salsa

 30-40min  2 Servings

Tostadas are a great dinner choice because they can be anything you want them to be—the crispy tortilla base is the foundation to the bites of your dreams! Be the architect of your own dinnertime destiny! We've gone with refried beans, melty cheddar, and a fresh pico de gallo tomato salsa this time around. We've got you covered!

WHAT WE SEND

- plum tomato
- ¼ oz chorizo chili spice blend
- canned pinto beans
- 1 oz scallions
- garlic
- 6 (6-inch) flour tortillas ^{1,2}

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 30g, Carbs 84g, Protein 26g



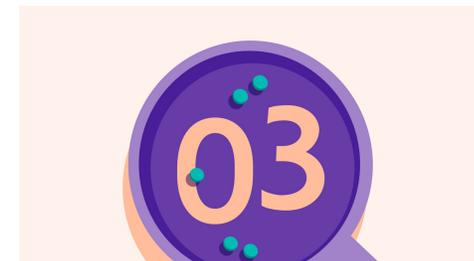
1. Make tomato salsa

Preheat oven to 450°F with a rack in the center. Cut **tomato** into ¼-inch pieces. Trim ends from **scallions** and thinly slice. Peel and finely chop **2 teaspoons garlic**. Roughly chop **cheese**. In a small bowl, combine **tomatoes, half of the scallions, ¼ teaspoon of the garlic, and 1 teaspoon vinegar**. Season to taste with **salt and pepper**.



2. Cook tortillas

Brush **tortillas** liberally with **oil** on both sides. Arrange in a single layer on a rimmed baking sheet. Bake in center of oven until lightly browned, 3–5 minutes. Flip tortillas and press out any air pockets with a spatula. Return to the center oven rack and continue baking until crisp and browned, 3–5 minutes (watch closely).



3. Sauté aromatics

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining scallions** and cook, stirring, until softened, about 2 minutes. Add **taco spice** and **remaining garlic**, and cook until fragrant, about 30 seconds.



4. Cook beans

Add **beans and their liquid, ¼ teaspoon salt, and 1 teaspoon vinegar** to skillet. Bring to a boil over high heat. Reduce heat to medium-high, and cook, coarsely mashing beans with a potato masher, until reduced to 1½ cups, 5–7 minutes. Stir in **½ of the cheese**, and season to taste with **salt and pepper**.



5. Bake quesadillas & serve

Spread **beans** on the **tortillas** and top with **cheese**. Return to the center oven rack and bake until cheese is melted, about 3 minutes. Top with **fresh tomato salsa** and serve. Enjoy!



6. Take it to the next level

You've already got a fresh pico de gallo tomato salsa as a topper for these tostadas, but why stop there? Guacamole, sour cream, hot sauce, pickled shallots! The sky's the limit, literally - pile it up!