

DINNERLY



Crispy Cheddar Tostadas with Pinto Beans & Poblano Peppers



30-40min



2 Servings

There's a lot to love about a crispy tortilla piled high with all the fixings, but especially when that tortilla is baked with cheddar cheese. And especially when those fixings include pinto beans and poblano peppers simmered together on the stove, topped off with salsa and cilantro. What we're trying to say is: We made the perfect veggie tostada. We've got you covered!

WHAT WE SEND

- 6-inch corn tortillas (use 6)
- garlic
- 1 poblano pepper
- ¼ oz fresh cilantro
- 15 oz can pinto beans
- 4 oz shredded cheddar-jack blend ⁷
- 4 oz salsa

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 25g, Carbs 75g, Proteins 30g



1. Bake tostadas

Preheat oven to 450°F with a rack in the center.

Generously brush both sides of **6 tortillas** with **oil** (save rest for own use, if any); arrange in a single layer on a rimmed baking sheet (it's ok if they overlap slightly). Bake on center oven rack until lightly browned, 6–7 minutes.



2. Prep ingredients

While **tortillas** bake, finely chop **2 teaspoons garlic**.

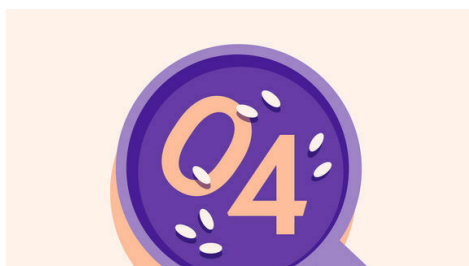
Halve **poblano pepper**, discard stem and seeds, and cut into ½-inch pieces.

Coarsely chop **cilantro leaves and stems**.



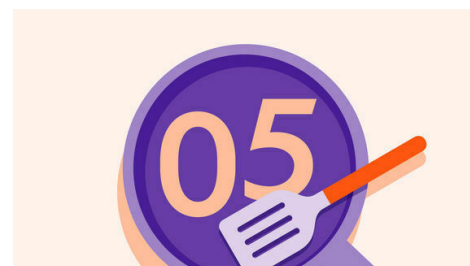
3. Cook peppers & beans

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and a **pinch each of salt and pepper**; cook, stirring, until soft and browned, 3–5 minutes. Add **chopped garlic**; cook until fragrant, 30 seconds. Add **beans and their liquid**; bring to a simmer. Lower heat to medium; cover and cook until beans start to break down and water is mostly evaporated, 3–5 minutes.



4. Melt cheese

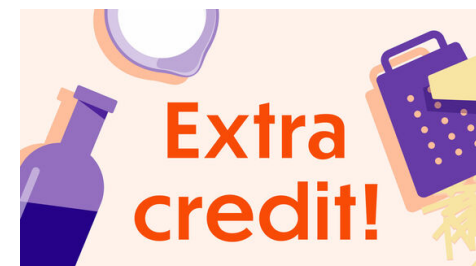
While **peppers and beans** cook, divide **cheese** evenly among **tortillas**. Return to center oven rack and bake until cheese is melted, 2–3 minutes more.



5. Finish & serve

To skillet with **bean mixture**, stir in **half of the chopped cilantro**. Divide bean mixture among **tortillas**.

Serve **crispy cheddar tostadas** with **remaining cilantro** and **some of the salsa** over top. Enjoy!



6. Cool it down!

Add a cool, creamy element like a fresh lime crema or homemade guacamole!