



Shrimp & Spinach Tostadas

with Refried Beans & Chimichurri



30-40min



2 Servings

We're making vegan cooking easier and tastier! Here we turn protein-packed pinto beans into creamy refried beans. It's the perfect topping for crunchy baked corn tortillas along with plump shrimp, silky spinach, crisp radishes, quick-pickled onions, and herby chimichurri. The result is nutritious tostadas packed with flavor and delightful textures. No boring bites here!

What we send

- 1 red onion
- 2 limes
- garlic
- 1 radish
- ¼ oz fresh cilantro
- ¼ oz fresh parsley
- 6 (6-inch) corn tortillas
- ¼ oz ground cumin
- 5 oz baby spinach
- 10 oz pkg shrimp ²
- 15 oz can pinto beans

What you need

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

Tools

- rimmed baking sheet
- medium skillet

Allergens

Shellfish (2), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 39g, Carbs 88g, Protein 42g



1. Prep ingredients

Halve and thinly slice **onion**. Transfer **¼ sliced onions** to a small bowl; finely chop remaining. To sliced onions, add **juice from half a lime** and a **pinch of salt**; stir to combine. Finely chop **1 teaspoon garlic**. Thinly slice **radishes**.

Finely grate **¼ teaspoon garlic** into a small bowl. Finely chop **parsley and cilantro leaves and stems**; add to same bowl.



4. Make refried beans

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **chopped onions**; season with **salt**. Cook, stirring, until onions are translucent, 3-5 minutes. Add **beans and their liquid**. Cook, mashing with a fork, until beans are thick and creamy, 3-5 minutes. Stir in **2 tablespoons chimichurri**. Season to taste with **salt**.



2. Make chimichurri

Preheat broiler with a rack in the center. Place **tortillas** on a rimmed baking sheet; brush both sides with **oil**. Broil on center oven rack until golden and crisp, 1-2 minutes per side (watch closely as broilers vary). Sprinkle with **salt**.

To bowl with **garlic and herbs**, add **3 tablespoons oil** and **1 teaspoon vinegar**. Stir to combine; season with **salt** and **pepper**.



5. Assemble tostadas

Divide **refried beans** among **tostadas** (about ¼ cup per tostada). Top with **sautéed spinach** and **shrimp**.



3. Sauté spinach & shrimp

In a medium skillet over medium, heat **chopped garlic**, **1 tablespoon oil**, and **½ teaspoon cumin** until fragrant. Add **spinach**, in batches, and a **pinch of salt**. Cook, stirring, until wilted, 2-3 minutes. Transfer to a bowl.

Rinse **shrimp**; pat dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over high. Add shrimp and cook until pink, 2-3 minutes.



6. Finish & serve

Cut **remaining lime** into wedges. Top **tostadas** with **pickled onions**, **sliced radishes**, **some of the remaining chimichurri**, and a **squeeze of lime**. Enjoy!