

DINNERLY

Mexican Tortilla Pizza

TK



2 Servings

WHAT WE SEND

- 1,6
- 16 oz can refried pinto beans ⁶
- 4 oz red enchilada sauce
- 2 oz shredded cheddar-jack blend ⁷
- ¼ oz taco seasoning
- 2 scallions
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- garlic

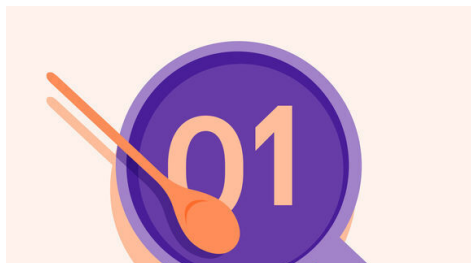
TOOLS

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

Preheat oven to 400 with a rack in the center.

Finely chop one teaspoon of garlic. Trim ends from scallions, finely chop white parts and slice greens on the bias.

Oil a rimmed baking sheet.



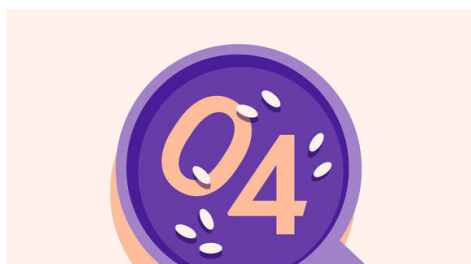
2. Crisp tortillas

Heat a large skillet over medium heat. Brush tortillas on both sides with oil. Add one tortilla and cook until crisp and slightly browned, flipping once, about 2 minutes on each side. Watch closely to avoid burning. Add another teaspoon of oil to the pan, and repeat with the remaining tortilla.



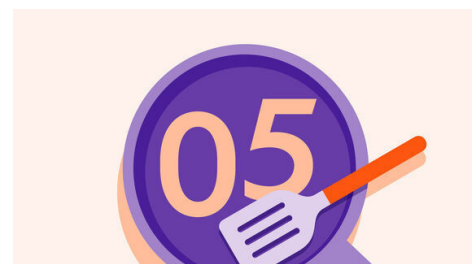
3. Cook beef

In the same skillet, heat 1 tablespoon oil. Add beef and a pinch each of salt and pepper; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Drain excess fat, if desired. Add taco seasoning, scallion whites and chopped garlic; cook until fragrant, about 1 minute. Stir in 2 tablespoons water; bring to a simmer and cook until slightly thickened, about 30 seconds.



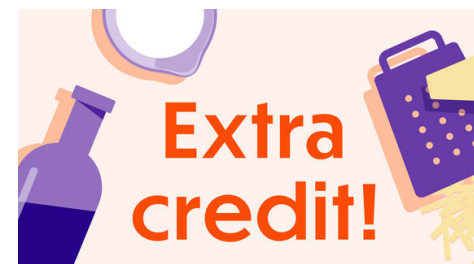
4. Assemble

Drain any excess liquid from refried beans, and empty into microwave safe bowl. Heat for about 1 minute until slightly warmed. Spread refried beans on each of the tortillas. Spread ground beef over one of the tortillas and top with the remaining tortilla, with the refried bean layer on the inside. Spread enchilada sauce over the top, and top with cheese.



5. Bake and Serve

Bake until cheese is melted and everything is warmed through, about 5 minutes. Top with scallion greens.



6.