



Chorizo and Black Bean Tortas

with Queso and Lime Crema



ca. 20min



2 Servings

Even though the olympics are over, we're hoping to set a record for Fastest Dinner Ever with this dish. A torta can be many things in the food world: a cake in Italy, an omelette in Spain, and as in this recipe, a traditional Mexican sandwich. Ours boasts layers of flavorful chorizo, creamy beans, crunchy lettuce, and salty queso fresco. Cook, relax, and enjoy!

What we send

- can black beans
- lime
- romaine heart
- fresh chorizo
- fresh cilantro

What you need

- coarse salt
- freshly ground black pepper

Tools

- fine-mesh sieve
- large skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 43g, Carbs 76g, Protein 44g



1. Cook chorizo

Remove chorizo from casing. Heat 1 tablespoon oil in a large skillet over medium-high. Add chorizo and cook, breaking up with a spoon, until browned and cooked through, about 3 minutes.



2. Finish filling

Rinse and drain black beans. Add to skillet and cook, stirring and mashing with the back of a spoon until combined and warmed through, about 3 minutes more. Season with salt and remove from heat.



3. Prep ingredients

Preheat broiler. Slice queso fresco. Thinly slice romaine heart and place in a medium bowl. Halve lime and squeeze half over romaine, tossing to combine. Season with salt and pepper and toss to combine.



4. Make crema

Place sour cream in a small bowl and squeeze remaining half of lime. Season with salt and pepper and stir to combine.



5. Toast buns

Split rolls and place cut side up directly on oven rack. Broil until golden brown, about 1 minute (watch closely as broilers vary widely).



6. Build sandwiches

Spread chorizo and bean mixture on bottom halves of rolls. Top with queso fresco, cilantro sprigs, and some of the romaine. Drizzle crema over romaine and sandwich with top rolls. Serve any extra romaine on the side, drizzled with a little olive oil. Enjoy!