

MARLEY SPOON



Black Bean & Shredded Beef Nachos

with Pico de Gallo & Crema



30-40min



2 Servings

We love ingredients that don't just taste good but are good for you too! Hearty black beans have a mild flavor and a creamy texture. But, these small legumes are a powerhouse ingredient packing some serious protein, fiber, and are high in vitamins and minerals like folate and magnesium.

What we send

- 6 (6-inch) flour tortillas ^{1,2}
- 15 oz can black beans
- 1 red onion
- ¼ oz fresh cilantro
- 1 plum tomato
- 5 oz corn
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ³
- 1 oz sour cream ³
- 4 oz roasted red peppers
- ½ lb shredded beef ^{1,2}

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- rimmed baking sheet
- colander
- medium ovenproof skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 34g, Carbs 89g, Protein 26g



1. Bake tortilla chips

Preheat oven to 400°F with a rack in the upper third.

Lightly brush **4 of the tortillas** with **oil** (save rest for own use), then stack and cut each into 8 wedges. On a rimmed baking sheet, toss tortillas with **a pinch of salt**, then spread into a single layer. Bake on upper rack, until chips are golden and crisp, 5-10 minutes (watch closely). Leave oven on.



4. Cook beans

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **remaining onions**; cook, stirring, until softened, 1-2 minutes. Add **beans, corn, peppers, remaining chopped cilantro, ⅓ cup water**, and **2 teaspoons taco seasoning**. Cook until water is mostly evaporated, 2-3 minutes. Season with **salt** and **pepper**. Transfer to a bowl. Wipe out skillet.



2. Prep ingredients

Drain and rinse **beans**. Finely chop **¾ cup onion**. Thinly slice **peppers**. Reserve **a few cilantro leaves** for step 6, then finely chop remaining leaves and stems. Halve **tomato**, then cut into ¼-inch pieces.

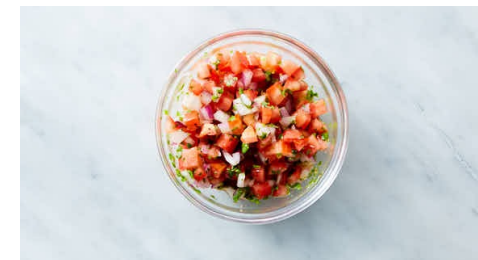
Break apart **beef** into bite-sized pieces.



5. Bake nachos & make crema

Brush skillet with **oil**. Layer **half of the tortilla chips** on the bottom. Spoon **half of the bean filling** on top, then **half of the beef**. Sprinkle with **half of the cheese**. Repeat one more layer with remaining chips, beans, beef, and cheese.

Bake on upper oven rack until cheese is melted, 3-5 minutes (watch closely).



3. Make pico de gallo

In a small bowl, stir to combine **tomatoes, half of the chopped cilantro, ¼ cup of the onions, 1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



6. Finish & serve

In a small bowl, slightly thin **sour cream** by mixing in **1 teaspoon water** as needed.

Spoon **pico de gallo** over **nachos**, drizzle **crema** on top, and garnish with **reserved cilantro leaves**. Enjoy!