



Smoky Beef & Black Bean Tostadas

with Fresh Salsa & Garlic Crema



20-30min



2 Servings

Tostadas are a popular food in Latin America, but you don't need a passport to enjoy them. Master these crispy bites in the comfort of your own kitchen, piling smoky grass-fed ground beef and black beans over top of crisp corn tortillas. Homemade salsa and melted cheddar take this crunchy, meaty bite to the next level.

What we send

- 2 plum tomatoes
- ¼ oz fresh cilantro
- 10 oz pkg grass-fed ground beef
- 15 oz can black beans
- ¼ oz chipotle chili powder
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷
- 1 radish

What you need

- garlic
- apple cider vinegar (or white wine vinegar)
- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 880kcal, Fat 41g, Carbs 66g, Protein 49g



1. Make salsa

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

Finely chop **tomatoes**. Finely chop **1 teaspoon garlic**. Finely chop **cilantro stems**, keeping leaves whole.

In a small bowl, combine **tomatoes, cilantro stems**, and **½ teaspoon each of garlic, vinegar, and oil**. Season to taste with **salt** and **pepper**. Set salsa and whole cilantro leaves aside until step 6.



4. Bake tortillas

Arrange **tortillas** on a rimmed baking sheet. Drizzle tortillas generously with **oil** on both sides, then sprinkle with **salt**. Bake on center oven rack until crisp and lightly browned in spots, flipping tortillas halfway through baking, 8-10 minutes (watch closely as ovens vary). Remove from oven.



2. Brown beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef** and **remaining garlic**; season with **salt** and **pepper**. Cook, breaking beef up into smaller pieces, until deeply browned and meat is cooked through, about 6 minutes. Carefully spoon off any excess fat.



5. Assemble tostadas

Divide **beef filling** among **toasted tortillas** and top with **cheddar-jack cheese**. Return baking sheet to center oven rack and bake until cheese is melted, about 3 minutes.



3. Cook beef & beans





To the skillet with **beef**, add **beans and their liquid** and **1 teaspoon chipotle chili powder** (more or less, depending on your heat preference). Cook, stirring occasionally, until liquid is reduced by half and beans are warm, 5-6 minutes. Remove from heat. Season to taste with **salt** and **pepper**. Cover to keep warm.



6. Finish & serve

In a small bowl, slightly thin **all of the sour cream** by stirring in **1 teaspoon water** as needed; season to taste with **salt** and **pepper**. Halve **radishes**, then thinly slice. Just before serving, garnish **tostadas** with **sour cream, salsa, radishes**, and **whole cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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