



Bacon & Black Bean Tostadas with Tomato Salsa



30-40min



2 Servings

We really impressed ourselves with this one. The melted cheddar and meaty black beans are a great foundation, but let's be real, whenever bacon is involved it swoops right in to steal the show. The garlicky fresh tomato salsa is a refreshing topper to cut through all the rich flavors. We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- 1 plum tomato
- 2 oz shredded cheddar-jack blend ¹
- 4 oz pkg thick-cut bacon
- 15 oz can black beans
- ¼ oz taco seasoning

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 900kcal, Fat 42g, Carbs 83g, Protein 47g



1. Toast tortillas

Preheat oven to 400°F with a rack in the center position.

On a rimmed baking sheet, brush both sides of each **tortilla** lightly with **oil**, then arrange in a single layer. Bake on center rack until lightly golden, 3–4 minutes per side (watch closely as ovens vary).



2. Make tomato salsa

Meanwhile, finely chop **1¼ teaspoons garlic**. Cut **tomatoes** into ¼-inch cubes.

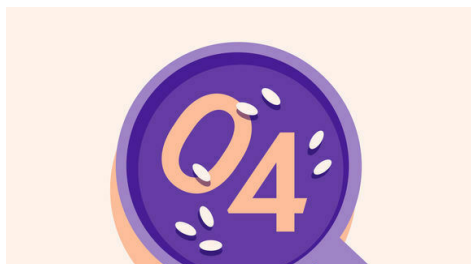
In a small bowl, combine **tomatoes**, **1 teaspoon vinegar**, **1 tablespoon oil**, **¼ teaspoon of the chopped garlic**, and **a pinch each of salt and pepper**. Set aside until ready to serve.



3. Cook bacon

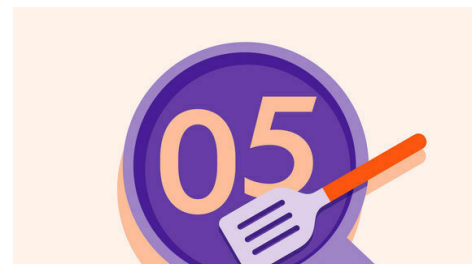
Cut **bacon** crosswise into 2-inch pieces.

Heat a medium skillet over medium-high. Add bacon and cook, stirring occasionally, until browned and crisp, about 5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Pour off **all but 2 tablespoons bacon grease** from skillet.



4. Cook black beans

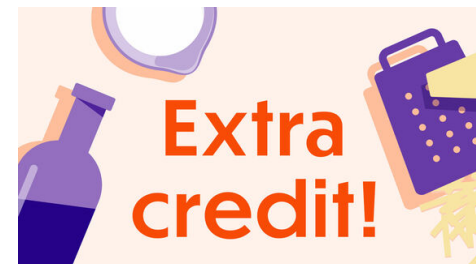
Heat **remaining chopped garlic** in same skillet over medium; cook, stirring, until fragrant, 30 seconds. Carefully add **beans with their liquid** (it will splatter), **1½ teaspoons taco seasoning**, **½ teaspoon vinegar**, and **a pinch each of salt and pepper**. Coarsely mash beans with a fork or potato masher, leaving beans chunky. Cook until thickened and reduced to 1½ cups, about 2 minutes.



5. Make tostadas & serve

Spread **about ¼ cup black beans** over each **tortilla**. Top each with **about 1 tablespoon cheese**. Bake on center oven rack until cheese melts and tortillas are crisp, 3–4 minutes.

Serve **black bean tostadas** with **bacon** and **garlic-tomato salsa** over top. Enjoy!



6. Take it to the next level

These are tostadas, which means you can treat them to as many toppings as you'd like. Guacamole, pickled jalapeños, chopped onions, even shredded romaine.