

DINNERLY



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 blend¹
- 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
- 1 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 860kcal, Fat 39g, Carbs 79g, Protein 46g



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, flipping tortillas once, until lightly golden, 3–4 minutes per side (watch closely as ovens vary).



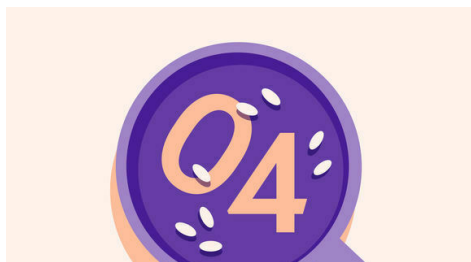
2. Make tomato salsa

Meanwhile, finely chop **1¼ teaspoons garlic**. Cut **tomatoes** into ¼-inch cubes. Finely chop **all of the cheddar**. 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.



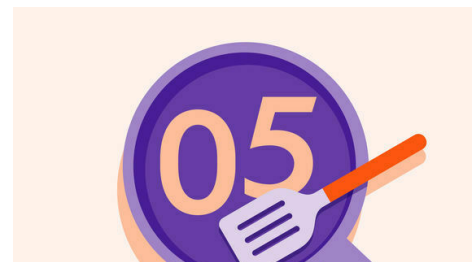
3. Cook bacon

Cut **bacon** crosswise into 2-inch pieces. Heat a medium skillet over medium-high; add bacon. 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.



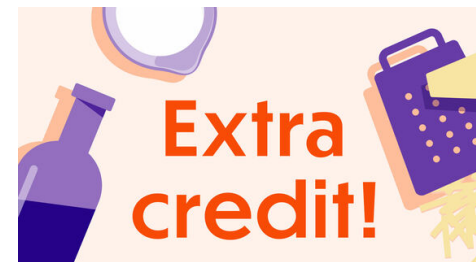
4. Cook black beans

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 cheddar**. Bake on center oven rack until **cheddar** melts and **tortillas** are crisp, 3–4 minutes. Top **black bean tostadas** with **bacon** and **garlic-tomato salsa**. 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.