

# MARLEY SPOON



## Pulled Pork & Spinach Tostadas

with Refried Beans & Chimichurri



30-40min



2 Servings

We're making cooking easier and tastier! Here we turn protein-packed pinto beans into creamy refried beans. It's the perfect topping for crunchy baked corn tortillas along with silky spinach, pulled pork, crisp radishes, quick-pickled onions, and herby premade chimichurri. The result is nutritious tostadas packed with flavor and delightful textures you're sure to love. No boring bites here!



## What we send

- 1 red onion
- 2 limes
- garlic
- 1 radish
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- ¼ oz ground cumin
- 5 oz baby spinach
- 15 oz can pinto beans
- 2 (2 oz) chimichurri sauce
- ½ lb pkg ready to heat pulled pork

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 1150kcal, Fat 69g, Carbs 93g, Protein 30g



### 1. Prep ingredients

Halve and thinly slice **onion**. Transfer **¼ of the sliced onions** to a small bowl, then finely chop the remaining. To bowl with sliced onions, add **juice from half a lime** and a **pinch of salt**; stir to combine. Finely chop **1 teaspoon garlic**. Thinly slice **radishes**. Pick **cilantro leaves** from **stems**. Finely chop stems; set whole leaves aside for serving.



### 4. Make refried beans

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **chopped onions and cilantro stems**; season with **salt**. Cook, stirring, until onions are translucent, 3-5 minutes. Add **beans and their liquid** and **pork**. Cook, mashing with a fork, until beans are thick and creamy and pork is heated through, 3-5 minutes. Stir in **2 tablespoons chimichurri**.



### 2. Make tostadas

Preheat broiler with a rack in the center. Place **tortillas** on a rimmed baking sheet; brush both sides with **oil**. Broil on center oven rack until tortillas are golden and crisp, 1-2 minutes per side (watch closely as broilers vary). Sprinkle with **salt**.

Meanwhile, use your fingers or two forks to break up **pork** into bite-sized pieces.



### 5. Assemble tostadas

Season **refried beans and pork** with **salt** to taste. Divide **refried beans and chicken** among **tostadas** (about ¼ cup per tostada). Top with **sautéed spinach**.



### 3. Sauté spinach

In a medium skillet over medium, heat the **chopped garlic, 1 tablespoon oil**, and **½ teaspoon cumin**. Once garlic is sizzling, add **spinach**, in batches if necessary, and a **pinch of salt**. Cook, stirring, until just wilted, 2-3 minutes. Transfer to a bowl and cover to keep warm.



### 6. Finish & serve

Cut **remaining lime** into wedges. Top **tostadas** with **pickled onions, sliced radishes, whole cilantro leaves, some of the remaining chimichurri**, and a **squeeze of lime**. Enjoy!