

# MARLEY SPOON



## Carnitas Tostadas with Refried Black Beans

Pico de Gallo & Lime Crema



30-40min



2 Servings

If you're craving carnitas but don't have hours to spend roasting pork, this meal is for you! Ready to heat pulled pork makes these tostadas come together in no time and without sacrificing flavor. We top toasted corn tortillas with creamy refried black beans, tender pork, and melted cheddar-jack cheese. Homemade pico de gallo and zesty lime crema on top ties it all together.



## What we send

- 1 red onion
- 1 plum tomato
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- 15 oz can black beans
- ½ lb pkg ready to heat pulled pork
- ¼ oz chili powder
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- 1 lime
- 1 oz sour cream <sup>1</sup>

## What you need

- apple cider vinegar (or red wine vinegar)
- neutral oil
- kosher salt & ground pepper
- butter <sup>1</sup>
- sugar

## Tools

- rimmed baking sheet
- small saucepan
- potato masher or fork
- medium skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 940kcal, Fat 50g, Carbs 80g, Protein 32g



### 1. Make pico de gallo

Preheat oven to 450°F with a rack in the center. Halve **onion**; thinly slice half and finely chop remaining half. Finely chop **tomato**. Finely chop **cilantro stems**; keep leaves whole. In a small bowl, combine **tomatoes, cilantro stems, 1 tablespoon of the chopped onions, and ½ teaspoon each of vinegar and oil**. Season to taste with **salt** and **pepper**; set aside for step 6.



### 4. Cook carnitas

In a medium bowl, break apart **pulled pork**; season with **all of the chili powder** and **½ teaspoon sugar**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions**; cook, stirring, until softened and browned, about 5 minutes. Transfer to a plate. Add pork to same skillet; spread in an even layer and cook, undisturbed, until crisped in spots, about 4 minutes.



### 2. Bake tortillas

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



### 5. Assemble & bake tostadas

Return **cooked sliced onions** to skillet and stir to combine with **pork**. Working on the same baking sheet, spread **refried black beans** on **tortillas**, then top with pork, and sprinkle **cheddar-jack cheese** over. Transfer to center oven rack and bake until cheese is melted and filling is warm, about 4 minutes (watch closely).



### 3. Make refried beans

Meanwhile, melt **1 tablespoon butter** in a small saucepan over medium heat. Add **remaining chopped onions**; cook, stirring, until softened, 2-3 minutes. Add **beans and their liquid**; cook, stirring, until liquid is almost evaporated, 5-7 minutes. Remove from heat. Use a potato masher or fork to coarsely mash beans; season to taste with **salt** and **pepper**. Cover to keep warm.



### 6. Finish & serve

Finely grate **half of the lime zest** and squeeze **1 tablespoon lime juice** into a small bowl; add **sour cream** and a **pinch of sugar**. Season to taste with **salt** and **pepper**; thin with water, if needed. Cut any remaining lime into wedges. Top **tostadas** with **pico de gallo, crema, and whole cilantro leaves**. Serve **tostadas** with **lime wedges** on the side. Enjoy!