



Shredded Beef & 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, shredded beef, 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 shredded beef ^{1,2}

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 51g, Carbs 108g, Protein 36g



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 **beef**. Cook, mashing with a fork, until beans are thick and creamy and beef 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 **beef** into bite-sized pieces.



5. Assemble tostadas

Season **refried beans and beef** 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!