



## Smoky Beef & Black Bean Tostadas

with Fresh Salsa & Garlic Crema



20-30min



2 Servings

Tostadas are a popular food in Latin America, but you don't need a passport to enjoy them. Master these crispy bites in the comfort of your own kitchen, piling smoky grass-fed ground beef and black beans over top of crisp corn tortillas. Homemade salsa and melted cheddar take this crunchy, meaty bite to the next level.



## What we send

- ½ lb plum tomatoes
- garlic
- ¼ oz fresh cilantro
- 10 oz grass-fed ground beef
- 1 can black beans
- ¼ oz chipotle chili powder
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz sour cream <sup>7</sup>
- 2 oz red radishes

## What you need

- apple cider vinegar (or white wine vinegar)
- neutral oil
- kosher salt & ground pepper

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 950kcal, Fat 55g, Carbs 68g, Protein 46g



### 1. Make salsa

Preheat oven to 450°F with a rack in the center. Core **tomatoes**, then finely chop. Finely chop **1 teaspoon garlic**. Finely chop **cilantro stems**, leaving leaves whole. In a small bowl, combine **tomatoes, cilantro stems**, and **½ teaspoon each of garlic, vinegar, and oil**. Season to taste with **salt and pepper**. Set salsa and whole cilantro leaves aside until step 6.



### 4. Bake tortillas

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



### 2. Brown beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef** and **remaining garlic**; season with **salt and pepper**. Cook, stirring occasionally, until deeply browned and meat is cooked through, about 6 minutes. Carefully spoon off any excess fat.



### 5. Assemble tostadas

Divide **beef filling** among **toasted tortillas** and top with **cheddar**. Return baking sheet to center oven rack and bake until cheese is melted, about 3 minutes.



### 3. Cook beef & beans

To the skillet with **beef**, add **beans and their liquid** and **1 teaspoon chipotle chili powder** (more or less, depending on your heat preference). Cook, stirring occasionally, until liquid is reduced by half and beans are warm, 5-6 minutes. Remove from heat. Season to taste with **salt and pepper**. Cover to keep warm.



### 6. Finish & serve

In a small bowl, slightly thin **all of the sour cream** by stirring in **1 teaspoon water** as needed; season to taste with **salt and pepper**. Halve **radishes**, then thinly slice. Just before serving, garnish **tostadas** with **sour cream, salsa, radishes**, and **whole cilantro leaves**. Enjoy!