

DINNERLY



Black Bean & Corn Taco Bake: No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this taco bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the filling, assemble the tacos, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 15 oz can black beans
- 10 oz corn
- 2 (¼ oz) taco seasoning
- 2 (4 oz) red enchilada sauce
- 4 oz shredded cheddar-jack blend ⁷
- 6 (6-inch) flour tortillas ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- medium baking dish

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 34g, Carbs 97g, Proteins 33g



1. Sauté corn

Preheat oven to 375°F with a rack in the center. Drain and rinse **beans**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all of the corn** and cook, stirring occasionally, until lightly browned, 2–3 minutes. Season with **salt** and **pepper**.



2. Make filling

To skillet with **corn**, add **beans** and **all of the taco seasoning**; cook, stirring, about 30 seconds. Stir in **half of the enchilada sauce**; reduce heat to medium and cook until most of the liquid has evaporated, 2–3 minutes. Remove from heat and stir in **half of the cheese**.



3. Assemble, bake & serve

Place **tortillas** on a clean work surface. Add about **½ cup filling** to each tortilla, then arrange in a medium baking dish. Top each **taco** with **remaining enchilada sauce and cheese**. Bake on center oven rack until cheese is melted and tacos are warmed through, 6–8 minutes.

Serve **black bean and corn taco bake** with any additional toppings and condiments, as desired. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!