



## Creamy Bean and Poblano Tacos

with Charred Corn Salad



20-30min



2 Servings

Rajas con crema is a traditional Mexican dish of roasted poblanos simmered with onions and cream. We riffed on that idea, adding pinto beans for protein and swapping cream cheese for the cream. The result is an addictive filling for Hot Bread Kitchen's corn tortillas. Cook, relax, and enjoy!



### What we send

- small red onion
- poblano chiles
- yellow corn tortillas
- fresh cilantro
- red wine vinegar
- can pinto beans
- corn on the cob

### What you need

- coarse salt
- freshly ground black pepper
- olive oil

### Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

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

### Nutrition per serving

Calories 670.0kcal, Fat 30.5g, Proteins 30.9g, Carbs 61.5g



#### 1. Macerate the onions

Halve, peel, and thinly slice onion. Place half of onion in a medium bowl. Add vinegar, season with salt and pepper, and toss to coat. Set aside.



#### 2. Broil poblanos and corn

Preheat broiler with rack 6 inches from heat. Place poblanos and corn on baking sheet. Broil, turning once, until charred, 6-8 minutes. Place chiles in bowl; cover with plastic wrap, let steam 5 minutes. Peel outer skin, remove stems and seeds. Slice chile ½ inch thick.



#### 3. Finish corn salad

When corn is cool enough to handle, cut kernels from cob. Add to bowl with macerated onions. Pick leaves and tender stems from cilantro and add to corn salad, reserving a few sprigs for garnish. Add 1 tablespoon oil, season with salt and pepper, toss to coat.



#### 4. Warm tortillas

Wrap tortillas in aluminum foil and place in the oven to heat while you prepare the filling. Crumble cotija cheese.



#### 5. Prepare the filling

Over medium heat, add 1 tablespoon oil and remaining onion to large skillet; cook 3 minutes. Add poblanos, cook 1 minute, season with salt and pepper. Add beans, cream cheese, and ½ cup water. Simmer, stirring until creamy and reduced, 4 minutes. Add half of cotija cheese.



#### 6. Build the tacos

Divide filling among tortillas and top with remaining cotija and reserved cilantro. Serve tacos with corn salad. Enjoy!