

DINNERLY



Vegetarian Corn & Bean Nachos

Appy Hour!



20-30min



2 Servings

No matter the time or occasion, we'd never say no to loaded nachos—especially when we're talking about **HOMEMADE** tortilla chips piled high with beans, corn, salsa, and ooey-gooey fontina. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 1 oz scallions
- 15 oz can kidney beans
- 2 (2 oz) shredded fontina ⁷
- 6 (6-inch) corn tortillas
- 5 oz corn
- 3.8 oz salsa

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

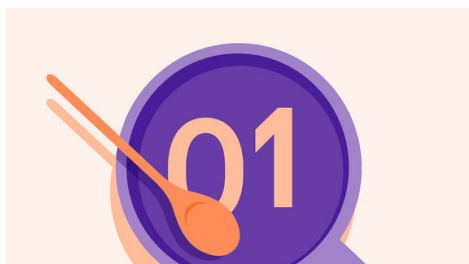
- box grater
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

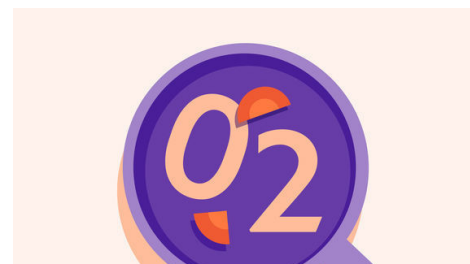
Calories 290kcal, Fat 9g, Carbs 38g, Protein 14g



1. Prep ingredients

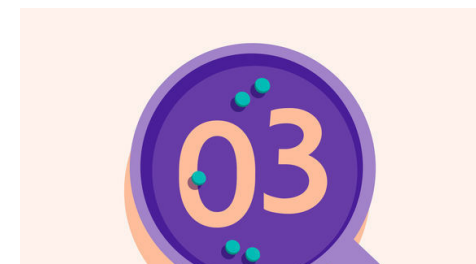
Preheat oven to 450°F with racks in the upper and lower thirds.

Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Drain **beans** and rinse well.



2. Bake tortilla chips

Stack **tortillas**, then cut into 4 equal wedges. Toss on a rimmed baking sheet with **1½ tablespoons oil** and season with **salt** and **pepper**. Bake on lower oven rack until crispy and browned in spots, about 6 minutes.



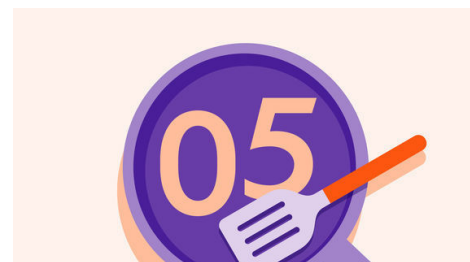
3. Sauté corn & aromatics

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium. Add **corn**, **chopped garlic**, and **half of the scallions**. Cook, stirring, until garlic is fragrant and corn is warmed through, about 1 minute.



4. Cook corn & bean chili

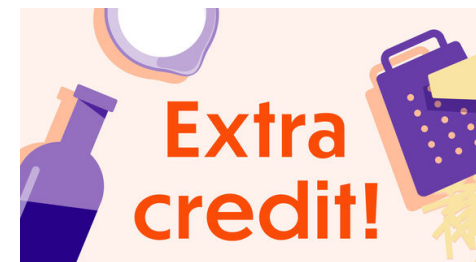
Add **beans** and **¼ cup of the salsa** to skillet with **corn**. Cook, stirring, until beans are warmed, about 2 minutes. Remove from heat, then season to taste with **salt** and **pepper**.



5. Bake nachos & serve

Spoon **corn and bean chili** over **tortilla chips** on baking sheet, then sprinkle **cheese** over top. Bake on upper oven rack until cheese is melted and browned in spots, 2–3 minutes.

Serve **corn and bean nachos** topped with **remaining salsa and scallions**. Enjoy!



6. Take it to the next level

Go to town with these nachos to have them your way. Jalapeños, guacamole, sour cream, pico de gallo - load them up with whatever your nacho-loving stomach desires!