

DINNERLY



Loaded Black Bean Tacos with Salsa & Guacamole



ca. 20min



2 Servings

If we were stranded on a deserted island and came across a genie lamp, we might wish for these saucy black bean tacos. Okay, obviously we'd wish for WiFi, unlimited Dinnerly boxes, and a margarita machine. Either way, we'd have tacos. We've got you covered!

WHAT WE SEND

- garlic
- 15 oz can black beans
- ¼ oz taco seasoning
- 2 pkgs salsa
- 2 (1 oz) sour cream ¹
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (2 oz) guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 27g, Carbs 69g, Protein 17g



1. Chop garlic & cook beans

Finely chop 2 **teaspoons** garlic.

Heat 1 **tablespoon** oil and 1½ **teaspoons** of the **chopped garlic** in a medium skillet over medium-high. Once garlic is sizzling, add **black beans and their liquid, taco seasoning**, and ½ **cup** **salsa**. Bring to a simmer; cook until beans are thickened, about 5 minutes. Set aside until ready to serve.



4. Assemble & serve

Fill **warm tortillas** with **black bean filling**.

Serve **black bean tacos** topped with **guacamole, seasoned sour cream**, and **remaining salsa**. Enjoy!



2. Season sour cream

While **beans** cook, in a small bowl, stir to combine **all of the sour cream** and **remaining ½ teaspoon chopped garlic**; season to taste with **salt** and **pepper**.



5. ...

What were you expecting, more steps?



3. Toast tortillas

Toast one **tortilla** at a time over an open flame until lightly charred in spots, 5–10 seconds per side, wrapping in a clean kitchen towel as you go to keep warm. (Alternatively, heat a medium skillet over high, then warm 1 tortilla at a time until lightly charred in spots, about 30 seconds per side.)



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!