

# DINNERLY



## Easy Clean Up! Bean Boo-rrito Casserole

with Cheese & Salsa



30-40min



2 Servings

Bean Burritos + Melty Cheese + Fresh Salsa + One-Dish Meal = #SquadGhouls.  
We've got you covered!

#### WHAT WE SEND

- 1 oz scallions
- ¼ oz pkt taco seasoning
- 16 oz can refried pinto beans <sup>6</sup>
- 2 (2 oz) pkts shredded cheddar-jack blend <sup>7</sup>
- 6 (6-inch) flour tortillas <sup>16</sup>
- ¼ oz granulated garlic
- 2 (4 oz) salsa

#### WHAT YOU NEED

- neutral oil

#### TOOLS

- medium (1½ –2 quart) baking dish

#### ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 870kcal, Fat 38g, Carbs 106g, Protein 38g



#### 1. Prep scallions

Preheat oven to 450°F with a rack in the upper third.

Trim ends from **scallions**, then thinly slice.



#### 2. Make bean filling

In a medium bowl, stir to combine **3 tablespoons water**, **1 tablespoon oil**, **2 teaspoons taco seasoning**, and **¼ teaspoon granulated garlic**. Add **beans** and **⅓ cup salsa**, stirring to combine. Stir in **half of the cheese**.



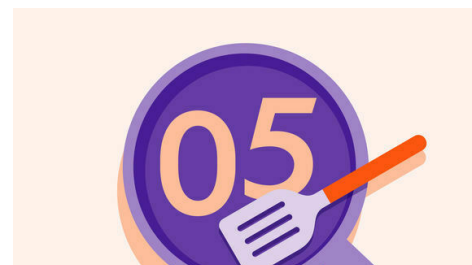
#### 3. Assemble burritos

Lightly **oil** a medium baking dish. Brush both sides of each **tortilla** with **oil**, then spread nearly **⅓ cup bean filling** down the center. Roll up into cylinders and place seam-side down in prepared baking dish. Repeat with remaining tortillas and filling.



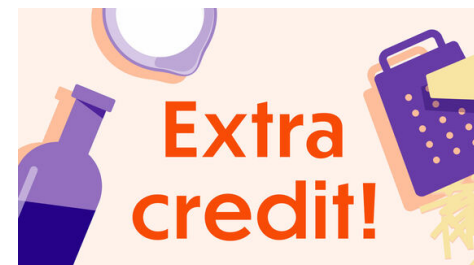
#### 4. Bake casserole

Spoon **remaining salsa** over **burritos**. Sprinkle with **remaining cheese**. Bake on upper oven rack until casserole is bubbling, and tortillas are browned in spots, 15–18 minutes.



#### 5. Finish & serve

Let **bean burrito casserole** stand for 10 minutes, then garnish with **scallions** and serve. Enjoy!



#### 6. Add some green!

Round out the creaminess and top this dish with a crisp green salad. Mix up some shredded lettuce, chopped avocado, cilantro, a squeeze of lime juice, and 1–2 tablespoons of oil.