

# MARLEY SPOON



**FAST**

**PICKY EATER PROOF**

## Open-Face Refried Bean Tortas

with Guacamole & Pico de Gallo

 20-30min  2 Servings

A torta is a Mexican-style sandwich that is served on crusty bread and loaded with tasty toppings. For this open-face version, a toasted roll is topped with creamy refried beans and covered with melted cheddar cheese and a fresh, citrusy pico de gallo.

## What we send

- plum tomatoes
- 1 baguette <sup>1</sup>
- canned black beans
- mozzarella <sup>2</sup>
- lime
- red onion
- guacamole
- taco seasoning
- fresh cilantro

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater or microplane
- skillet
- potato masher or fork
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 830kcal, Fat 30g, Carbs 111g, Protein 32g



### 1. Sauté aromatics

Peel and finely chop **onion**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add all but 2 tablespoons of the onions (reserve rest for step 3), and cook, stirring, until softened, about 3 minutes. Add **2¼ teaspoons of the taco seasoning** and cook until fragrant, about 30 seconds.



### 4. Prep tortas

Preheat broiler with top rack 6 inches from heat source. Grate **mozzarella** on the large holes of a box grater. Split **rolls** in half horizontally. Place rolls on a rimmed baking sheet, drizzle both sides with **oil**, and season with **salt** and **pepper**. Broil on top oven rack until lightly golden-brown on both sides, 1-2 minutes (watch closely, as broilers vary).



### 2. Make refried beans

Add **beans and their liquid** to skillet. Bring to a boil over high heat. Reduce heat to medium-high, and cook, coarsely mashing beans with a potato masher or fork until thickened and reduced to 1½ cups, 5-7 minutes. Season to taste with **salt** and **pepper**.



### 5. Assemble & broil tortas

Spread **refried beans** on cut-sides of **rolls**. Top each roll with **grated mozzarella**. Return to oven and broil on top oven rack until cheese is melted, 1-2 minutes (watch closely, as broilers vary).



### 3. Make pico de gallo

Finely chop **tomatoes**. Roughly chop **cilantro leaves and stems** together. Squeeze **2 teaspoons lime juice** into a medium bowl; cut any remaining lime into wedges. To bowl with lime juice, add tomatoes, half of the cilantro, **remaining chopped onions**, and **1 teaspoon oil**. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Top **open-face tortas** with **some of the pico de gallo**. Garnish with **remaining cilantro**. Serve **guacamole** and **remaining pico de gallo** on the side. Squeeze **any lime wedges** over top, if desired. Enjoy!