

DINNERLY



Vegetarian Corn & Bean Nachos with Salsa & Melty Cheese

 20-30min  2 Servings

We'd never say no to loaded nachos for dinner—there's nothing like the combination of cheese and crunchy corn chips. We're mixing in a little bit of flair. These fully loaded nachos start with **HOMEMADE** tortilla chips piled with beans, corn, salsa, and ooey-gooey mozzarella cheese. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 oz scallions
- 1 can kidney beans
- 1 pkg mozzarella ⁷
- 6 (6-inch) corn tortillas
- 5 oz corn
- 4 oz salsa

WHAT YOU NEED

- 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 760kcal, Fat 34g, Carbs 90g, Protein 31g



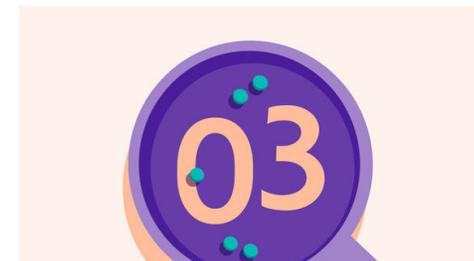
1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Peel and finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Drain **beans** and rinse well. Coarsely shred **mozzarella** on the large holes of a box grater.



2. Bake tortilla chips

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



3. Sauté corn

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** across the 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!