

DINNERLY



Core Up! Scrambled Egg & Refried Bean Tostadas

with Cheddar-Jack & Chile-Lime Salt



20-30min



2 Servings

Tostadas are a textural dream! This vegetarian version features crunchy corn tortillas topped with cheesy scrambled eggs and creamy refried beans. Tomato-jalapeño salsa adds a fresh juicy bite and homemade chile-lime salt for a punchy, zesty finish. The DIY chile-lime salt is a keeper! Use any leftovers to take fresh fruit or veggies to the next level.

WHAT WE SEND

- 6 (6-inch) corn tortillas
- 2 tomatoes
- ¼ oz fresh cilantro
- 1 red onion
- 1 lime
- 1 jalapeño chile
- ¼ oz chili powder
- 16 oz can refried pinto beans ⁶
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- garlic
- olive oil
- 4 large eggs ³
- sugar
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microwave
- medium nonstick skillet

ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Bake tortillas

Preheat oven to 425°F with a rack in the center. Lightly brush both sides of each **tortilla** with **oil**. Transfer to a rimmed baking sheet and arrange in a single layer (it's okay if tortillas overlap slightly).

Bake on center oven rack until tortillas are golden and crisp, flipping tortillas halfway through, 9–12 minutes total (watch closely as ovens vary).



4. Heat beans

Transfer **beans** to a bowl and cover with a damp paper towel. Microwave on high until heated through, 2–4 minutes (depending on microwave). (Alternatively, heat a small saucepan over medium. Transfer beans to saucepan and cook, stirring occasionally, until warmed through).

Squeeze **1 tablespoon lime juice** from wedges into warmed beans; stir to combine.



2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Finely chop **tomatoes**. Coarsely chop **cilantro leaves and stems**. Finely chop **¼ cup onion** (save rest for own use).

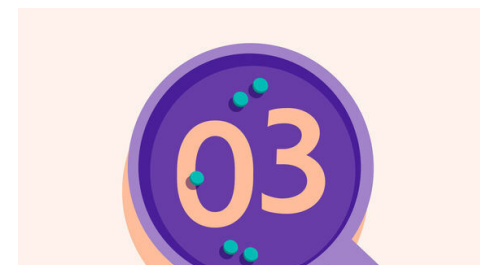
Finely grate **all of the lime zest**. Cut lime into wedges. Halve **jalapeño**, discard stem and seeds, and finely chop half (save rest for own use).

Beat **4 large eggs** in a small bowl.



5. Scramble eggs

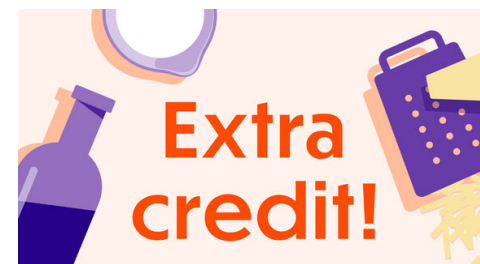
Meanwhile, heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **eggs** and **cheddar-jack cheese**. Cook, scrambling with a spatula or spoon, until soft curds form and cheese is melted, 2–3 minutes.



3. Make salsa & seasoning

In a medium bowl, combine **chopped tomatoes, garlic, onions, and jalapeños, half of the cilantro, 2 tablespoons vinegar, 1 tablespoon oil, and a pinch of sugar**. Season to taste with **salt** and **pepper**.

In a small bowl, combine **lime zest, 2 teaspoons salt, and 1 teaspoon chili powder** (or more depending on heat preference). Set salsa and chile-lime salt aside until step 6.



6. Assemble & serve

Spread **some of the refried beans** on one side of each **tortilla**, then top with **some of the scrambled eggs** and **a spoonful of the salsa**. Garnish with **remaining cilantro** and **a sprinkle of chile-lime salt**.

Serve **tostadas** with **any remaining lime wedges** on the side for squeezing over. Enjoy!