

DINNERLY



Double Decker Tostada with Cheesy Black Beans & Corn



20-30min



2 Servings

Layers are the best. When it's cold out, they keep you warm. When it's your favorite cake, you know you're in for triple the icing. And when it's a double decker tostada, you better bring a fork and knife because it's no longer a hold-it-in-your-hand, finger-food, still-hungry-when-its-gone situation. It's a hearty, fill-you-up, party in your mouth. We've got you covered!

WHAT WE SEND

- lime
- garlic
- can black beans
- corn
- baby spinach

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

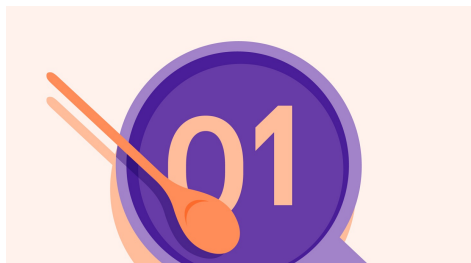
- box grater
- medium skillet
- potato masher or fork

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 781.0kcal, Fat 38.6g, Proteins 27.0g, Carbs 80.6g



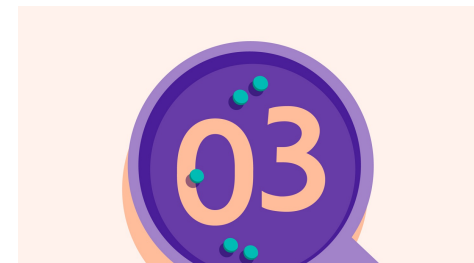
1. Prep ingredients

Preheat oven to 400°F with rack in center. Peel and roughly chop **2 large cloves garlic**. Coarsely grate **cheese** on large holes of a box grater. Finely grate $\frac{1}{4}$ **teaspoon lime zest**. Juice **lime** into a small bowl.



2. Bake tortillas

Arrange **tortillas** on a baking sheet (they will overlap) and lightly brush with **oil** on one side. Bake, oiled side-up, about 5 minutes, rotating tortillas halfway through, or until tortillas are warm and lightly browned on the edges. Set aside until step 4.



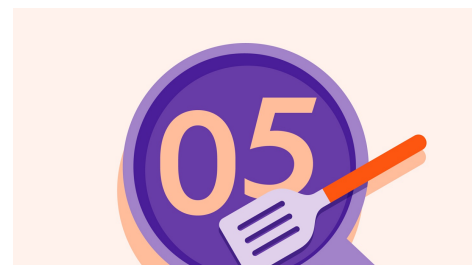
3. Cook beans

Add **garlic** and **2 teaspoons oil** to a medium skillet over medium-high. Cook until just until fragrant, 1 minute. Add **beans** and their liquid and $\frac{1}{2}$ **teaspoon salt**. Simmer, mashing, until beans are thickened and sauce is starting to stick to pan, about 8 minutes. Remove from heat, stir in **corn**, **lime zest**, and **1 tablespoon lime juice**. Season with **salt** and **pepper**.



4. Assemble tostada

Place **1 tortilla** on same baking sheet. Spread $\frac{1}{2}$ of **bean mixture** on tortilla and top with $\frac{1}{3}$ of the **cheese**. Top with another tortilla, then the remainder of bean mixture and another $\frac{1}{3}$ of the cheese. Top with remaining tortilla and then remaining cheese. Bake in oven, about 10 minutes, or until cheese is melted and golden brown on top, and edges are crisp.



5. Make salad and serve

In a medium bowl, whisk together **remaining lime juice**, **2 tablespoons oil**, and $\frac{1}{8}$ **teaspoon sugar**. Add **baby spinach** to **dressing** and toss; season to taste with **salt** and **pepper**. Cut **tostada** into wedges and serve **salad** alongside. Enjoy!



6. Kids pitch in!

Get kids involved in mashing the beans in step 3 and building the layers of the tostada in step 4.