

# DINNERLY



## Cheesy Refried Bean Tostadas with Corn & Tomato Salsa

 20-30min  2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these refried bean tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just heat the corn and salsa, cook and mash the beans, bake the tortillas, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- ¼ oz granulated garlic
- 5 oz corn
- 2 (4 oz) salsa
- 15 oz can black beans
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>3</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)

## TOOLS

- medium skillet
- potato masher or fork
- rimmed baking sheet

## ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 810kcal, Fat 40g, Carbs 84g, Protein 31g



### 1. Cook corn

Preheat oven to 400°F with a rack in the upper third.

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **corn** and cook, stirring occasionally, until blistered and browned in spots, 2–3 minutes. Season to taste with **salt** and **pepper**. Transfer to a medium bowl, then add **all of the salsa** and stir to combine.



### 4. Finish & serve

Spread **refried bean filling** evenly over each **tostada**, then top with **cheese**. Bake on upper oven rack until **cheese** is melted and edges are golden and crisp, 5–6 minutes.

Serve **cheesy refried bean tostadas** with **some of the corn and tomato salsa** over top and **remaining salsa** alongside. Enjoy!



### 2. Make refried bean filling

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beans and their liquid**, **all of the taco seasoning**, **¼ teaspoon granulated garlic**, and **½ teaspoon vinegar**. Cook, stirring occasionally, until thickened and liquid is mostly evaporated, 2–3 minutes. Coarsely mash with a potato masher or fork. Season to taste with **salt** and **pepper**.



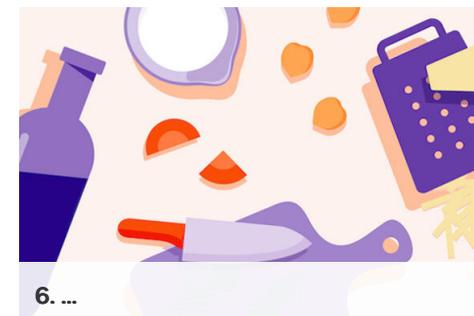
### 5. ...

What were you expecting, more steps?



### 3. Assemble & bake tostadas

Brush both sides of **tortillas** with **oil**. Arrange in a single layer on a rimmed baking sheet (it's okay if they overlap slightly). Bake on upper oven rack until lightly toasted, 3–4 minutes. Flip, pressing out any air pockets with a spatula; continue baking until lightly crisp and browned, 3–4 minutes more (watch closely as ovens vary).



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!