

DINNERLY



Mexican Veggie Gorditas with Shredded Lettuce & Sour Cream



30-40min



2 Servings

Is it a pizza party or taco party? Double the party, double the fun, and double the flavor. This is a win-win for everyone. We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ¹
- 1 plum tomato
- 1 romaine heart
- 1 oz sour cream ¹
- ¼ oz granulated garlic
- 4 Mediterranean pitas ^{2,3,4}
- 16 oz can refried beans ³

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet

ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 880kcal, Fat 31g, Carbs 115g, Protein 41g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Coarsely chop **mozzarella** into ½-inch pieces. Cut **tomato** into ½-inch pieces. Trim and discard end from **lettuce**, then thinly slice crosswise.



2. Mix sour cream

In a small bowl, stir to combine **sour cream** and **a pinch of granulated garlic**. Slightly thin by stirring in **1 teaspoon water** at a time, as needed until it drizzles from a spoon; season to taste with **salt** and **pepper**.



3. Toast pitas

Brush each **pita** all over with **oil**. Toast directly on center oven rack until slightly crisp, 2–3 minutes (watch closely). Transfer to a cutting board.



4. Assemble & bake gorditas

Transfer **pitas** to a rimmed baking sheet (it's ok if they overlap slightly). Evenly divide **refried beans** among pitas, spreading to edges. Drizzle with **oil**, then top each with **cheese** and **a pinch of granulated garlic**. Bake **gorditas** on the center oven rack until cheese is melted and flatbreads are crisp, about 8 minutes.



5. Finish & serve

In a large bowl, whisk together **2 teaspoons vinegar** and **1 tablespoon oil**. Stir in **tomatoes**; season to taste with **salt** and **pepper**. Add **lettuce** to bowl with **tomatoes**, tossing to coat.

Serve **veggie gorditas** cut into wedges, top with **shredded lettuce and tomatoes**, and drizzle with **sour cream**. Enjoy!



6. Make it meaty!

We get it. You're hungry and sometimes veggies are just not enough. Add a protein pack and top these flatbreads with charred chicken or sautéed ground beef for a meaty fix.