



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
- garlic
- 2 tomatoes on the vine
- ¼ oz fresh cilantro
- 1 shallot
- 1 lime
- 1 jalapeño chile
- ¼ oz chili powder
- 16 oz can refried beans ³
- 2 oz shredded cheddar-jack blend ²

What you need

- olive oil
- 4 large eggs ¹
- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microwave
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 810kcal, Fat 37g, Carbs 88g, Protein 41g



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 **shallot**.

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, shallots, 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!