

DINNERLY



Black Bean Taco Salad with Charred Tomatoes & Garlic Crema



ca. 20min



2 Servings

The great thing about a taco salad, aside from the flavor, is how it scratches the taco itch without the taco mess. Everything fits right on your fork! This veggie version simplifies things further with toasted taco pieces rather than dealing with an entire taco bowl. We've got you covered!

WHAT WE SEND

- 15 oz can black beans
- 6 (8-inch) flour tortillas ^{1,6}
- 1 romaine heart
- 2 scallions
- 2 plum tomatoes
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- apple cider vinegar
- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 41g, Carbs 67g, Protein 18g



1. Prep tomatoes & beans

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

Cut **tomato** into ¼-inch pieces.

Drain and rinse **beans**.



2. Marinate beans & tomatoes

In a large bowl, whisk **2 tablespoons vinegar** and **¼ cup oil**. Season to taste with **salt** and **pepper**. Add **beans** and **tomatoes**, stirring to combine.



3. Bake tortillas

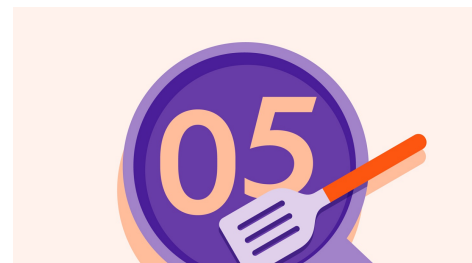
Generously brush **4 tortillas** (save rest for own use) with **oil**, then spread out on a rimmed baking sheet (it's okay if they overlap slightly). Season all over with **¼ teaspoon each of salt and pepper**.

Bake on center oven rack until browned and crisp, flipping halfway through cooking time, about 8 minutes. Remove from oven and let cool slightly.



4. Make garlic crema

Finely chop about **½ teaspoon garlic**. Add to a small bowl with **all of the sour cream**; thin by adding **1 teaspoon water** at a time, as needed, until it drizzles from a spoon. Season to taste with **salt** and **pepper**.



5. Finish salad & serve

Trim ends from **scallions**; thinly slice. Thinly slice **romaine** crosswise, discarding end. Break **tortillas** into bite-sized pieces. Add tortillas, romaine, and scallions to bowl with **beans** and **tomatoes**; stir to combine. Season to taste with **salt** and **pepper**.

Serve **black bean taco salad** with **garlic crema** drizzled over top. Enjoy!



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.