



Chopped Taco Salad

with Beans & Crispy Tortilla Strips



20-30min



2 Servings

This beautiful, crunchy salad transports us right to a white sand beach in Mexico. We made our own tortilla strips in the oven (it's so simple, you'll never look back), and added honey to the dressing for a hint of sweetness. Make sure to taste your jalapeño for heat before adding it all to the salad—some come in spicier than others. Cook, relax, and enjoy!

What we send

- 1 pkg grape tomatoes
- 2 limes
- 1 romaine heart
- 12 (6-inch) corn tortillas
- 1 jalapeño chile
- ½ oz honey
- 15 oz can pinto beans
- 1 radish
- ½ oz fresh cilantro

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet

Allergens

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

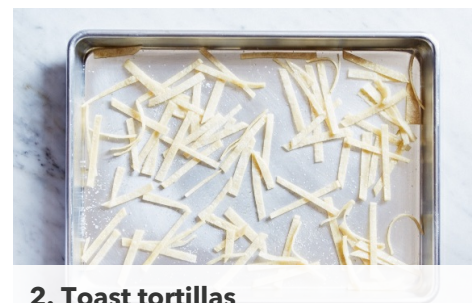
Nutrition per serving

Calories 585kcal, Fat 29g, Carbs 44g, Protein 27g



1. Salt tomatoes

Preheat oven to 400°F. Halve tomatoes and place in a medium bowl. Season with salt and toss with 1 tablespoon oil. Set aside.



2. Toast tortillas

Halve tortillas, stack, then cut into thin strips. Transfer to a rimmed baking sheet and toss with 2 teaspoons oil and season with salt. Shake into a single layer and bake until golden and crispy, 10-15 minutes.



3. Make dressing

Halve jalapeño and scrape out seeds with a spoon (or leave them in for more heat). Finely chop jalapeño and place half or all in a large bowl depending on your heat preference. Zest 1 of the limes into the bowl. Halve both limes and squeeze juice into bowl. Whisk in honey and 2 tablespoons oil; season with salt and pepper.



4. Prep ingredients

Rinse and drain beans and add to dressing. Thinly slice radishes and roughly chop romaine and cilantro. Add both to bowl with beans and toss to coat.



5. Crumble cheese

Finely crumble cotija and set aside.



6. Finish and serve

Add tomato and any accumulated juices to salad along with about ⅔ of cheese and toss to combine. Divide salad between plates and top with remaining cheese and crispy tortilla strips. Enjoy!