

DINNERLY



Appy Hour! Corn & Black Bean Burrito Bites

with Guacamole



20-30min



2 Servings

Everything's cuter when it's tiny, and burritos are no exception. With a crunchy exterior and taco-spiced veggie filling, these oven-baked burritos bring the party right to your mouth. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 3¾ oz mozzarella ⁷
- 15 oz can black beans
- 5 oz corn
- ¼ oz taco seasoning
- 2 (2 oz) guacamole
- 12 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- box grater

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 560kcal, Fat 23g, Carbs 75g, Protein 21g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

Coarsely shred **mozzarella** on the large holes of a box grater. Drain and rinse **black beans**.



2. Make filling

Transfer **black beans** to a medium bowl and coarsely mash with a fork. Stir in **all of the corn**, **2¼ teaspoons taco seasoning**, and **1 tablespoon oil** to combine. Season to taste with **salt** and **pepper**.



3. Assemble burritos

Place **tortillas** on a work surface. Spoon **2 heaping tablespoons of the bean filling** onto one half of each, spreading to a 4x1-inch rectangle. Evenly divide **mozzarella** among tortillas, sprinkling over filling. Fold in sides of each tortilla, then tightly roll up into cylinders. Place **burritos**, seam-sides down, on prepared baking sheet.



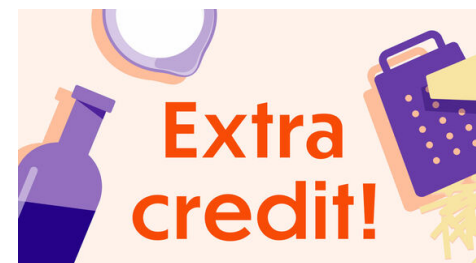
4. Bake burritos

Generously brush tops and sides of **burritos** with **oil**. Bake on upper oven rack until golden-brown and crisp, 12-20 minutes (watch closely as ovens vary).



5. Finish & serve

Slice **crispy bean and corn burritos** in half and serve with **guacamole** alongside for dipping. Enjoy!



6. Make it meaty!

Hey, did you hear we have protein packs? Throw in some sautéed ground beef or shredded chicken for a meaty addition to this very happy hour.