

MARLEY SPOON



Charred Corn Flatbreads

with Refried Beans & Lime Crema



30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from heat source. Add corn to a baking sheet and broil until lightly charred and tender, 5-10 minutes. Broil pitas directly on the oven rack until toasted, 1-2 minutes. Once the flatbreads are assembled, broil on a baking sheet until the pita is crisp, beans are warmed through, and cheese is slightly melted, 3-5 minutes.

What we send

- 2 ears of corn
- 4 Mediterranean pitas ^{1,2,3}
- garlic
- 1 lime
- 2 (1 oz) sour cream ⁴
- ¼ oz chili lime spice
- 16 oz can refried beans ²
- 2 (2 oz) feta ⁴
- ¼ oz fresh cilantro

What you need

- neutral oil
- kosher salt & pepper

Tools

- grill or grill pan
- microplane or grater

Allergens

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

Nutrition per serving

Calories 1020kcal, Fat 32g, Carbs 150g, Protein 43g



1. Grill corn

Preheat a grill or grill pan to high. Shuck **corn**, removing any strings. Add to grill or grill pan and cook, turning occasionally, until slightly charred in spots, about 10 minutes. Remove corn from grill and set aside to cool slightly. Once cool enough to handle, cut kernels from cobs.

(See front of recipe card for alternate cooking instructions.)



4. Assemble flatbreads

Divide **refried beans** among **pitas** and spread evenly to cover the top. Sprinkle with **corn**, then crumble **feta** over top.



2. Grill pitas

Brush **pitas** lightly with **oil** on both sides. Grill until lightly charred on one side, 1-2 minutes (watch closely). Transfer to a cutting board, grilled sides up. Reduce grill or grill pan heat to medium-low.



5. Grill flatbreads

Return **pitas** to grill or grill pan, in batches if necessary. Cover and grill over medium-low heat until bottom is lightly charred and crisp, **beans** are warmed through, and **cheese** is slightly melted, 3-5 minutes (watch closely).

(Reduce heat to low, if bottom is browning too quickly.)



3. Prep ingredients

Finely grate **½ teaspoon garlic**, and squeeze **1 teaspoon lime juice** into a small bowl. Cut any remaining lime into wedges. Add **all of the sour cream** and **½ teaspoon chili lime spice**, stirring to combine. Slightly thin sour cream by adding 1 teaspoon water at a time, as needed. Season to taste with **salt** and **pepper**.



6. Finish & serve

Tear **cilantro leaves and stems** into bite-size pieces. Drizzle **lime crema** over **flatbreads** and top with **cilantro**. Sprinkle **some of the remaining chili lime spice** over top, if desired. Serve with **any lime wedges** for squeezing. Enjoy!