

DINNERLY



Black Bean Nachos with Fresh Tomato Salsa



20-30min



2 Servings

What's the name of that restaurant you like with all the goofy stuff on the walls and the loaded nachos? You mean Shenanigans? Yeah, we went there. We're mixing a little bit of shenanigans with the best parts of your local bar haunt. Think fully loaded, cheesy nachos baked to golden perfection piled high with taco-spiced beans and fresh salsa. We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas (use 5)¹
- 1 bunch scallions
- garlic (use 2 large cloves)
- 2 plum tomatoes
- 1 can black beans
- 3 (¾ oz) pieces sharp cheddar⁷
- taco seasoning (use 2 tsp)

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

TOOLS

- fine-mesh sieve
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 32g, Carbs 77g, Protein 26g



1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Lightly brush **5 tortillas** with **oil**, then stack and cut each into 8 wedges. Trim and discard ends from **scallions**, then thinly slice. Peel and finely chop **2 teaspoons garlic**. Cut **tomatoes** into ¼-inch pieces. Drain and rinse **beans**. Finely chop **all of the cheddar**.



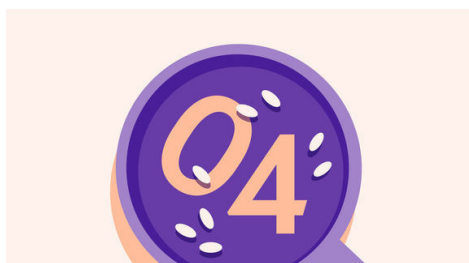
2. Bake tortilla chips

On a rimmed baking sheet, spread **tortillas** into a single layer (it's ok if they overlap); season with **salt**. Bake on top oven rack, until chips are golden and crisp, 5–10 minutes (watch closely). Remove from oven and switch to broil.



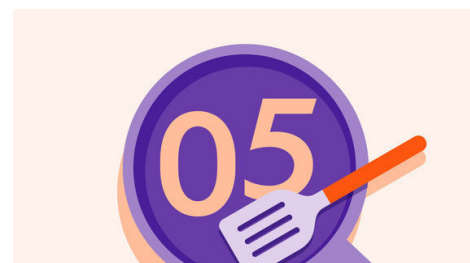
3. Make fresh tomato salsa

In a medium bowl, stir to combine **tomatoes**, **¼ cup scallion**, **½ teaspoon garlic**, **1 teaspoon vinegar**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Set **tomato salsa** aside until ready to serve.



4. Cook scallions & garlic

Heat **1 tablespoon oil** in a medium skillet over medium high. Add **remaining scallions** and **garlic**; cook, stirring, until softened and fragrant, about 2 minutes. Stir in **2 teaspoons of the taco seasoning** and cook until fragrant, 30 seconds.



5. Finish & serve

To same skillet, stir in **beans**, **¼ cup of the salsa**, and **½ cup water**. Simmer until liquid is mostly evaporated, 4–5 minutes; season to taste with **salt** and **pepper**. Top **tortilla chips** with **beans** and **cheese**; return to top oven rack and broil until **cheese** is melted, 1–2 minutes (watch closely). Serve **black bean nachos** topped with **remaining salsa**. Enjoy!



6. Make it meaty!

This is veggie by design, but Dinnerly is a judgement-free zone, so if you want to top this with shredded chicken or sliced steak, we are all for it.