

MARLEY SPOON



? Crispy Double Decker Tostadas

with Black Beans & Crunchy Salad

 20-30min  2 Servings

Two tostadas are better than one, right?! We thought so too, so we made this tostada a double-decker by stacking flaky toasted flour tortillas and layering them with black beans and onions coated in warming chorizo chili spice blend, melted cheese, and topped with a dollop of sour cream. A romaine, tomato, and onion salad in a tangy vinaigrette is the a refreshing, crisp side.

What we send

- 1 red onion
- 1 plum tomato
- 6 (6-inch) flour tortillas ^{1,3}
- 10 oz pkg ground chicken
- ¼ oz chorizo chili spice blend
- 15 oz can black beans
- 2 oz shredded cheddar-jack blend ²
- 1 romaine heart
- 2 (1 oz) sour cream ²

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 870kcal, Fat 44g, Carbs 93g, Protein 32g



1. Marinate tomatoes

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

Finely chop **onion**. Cut **tomato** into ½-inch pieces.

In a large bowl, combine **tomatoes**, **2 tablespoons of the chopped onions**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**; set tomatoes in vinaigrette aside to marinate until step 6.



4. Cook beans

Add **beans and their liquid**, **¼ teaspoon salt**, and **1 teaspoon vinegar** to skillet with **onions**. Bring to a simmer; cook, mashing beans with a potato masher or fork, until thick, 5-7 minutes. Season to taste with **salt** and **pepper**.



2. Toast tortillas

Brush **4 tortillas** all over with **oil** (save rest for own use). Arrange in a single layer on a rimmed baking sheet. Bake on center oven rack until browned, 3-4 minutes. Flip tortillas and press out any air pockets with a spatula. Return to center rack and continue baking until crisp and browned on the second side, 3-4 minutes more (watch closely as ovens vary).



5. Build tostadas

Working directly on baking sheet, carefully spread **half of the chicken-bean mixture** between **2 of the tortillas** and sprinkle with **half of the shredded cheddar-jack cheese**. Top each tostada with remaining toasted tortillas, chicken-bean mixture, and cheese. Bake on center oven rack until cheese is melted, about 5 minutes (watch closely).



3. Sauté chicken & onions

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and **remaining onions** and cook, breaking up meat into smaller pieces, until browned and cooked through, about 5 minutes. Stir in **1 teaspoon chorizo chili spice blend** and cook until fragrant, about 1 minute.



6. Finish salad & serve

Meanwhile, thinly slice **romaine** crosswise; discard stem end. Add to bowl with the **marinated tomatoes and vinaigrette** and toss to coat. Top **tostadas** with a **dollop of sour cream** and a **sprinkle of chorizo chili spice blend**, if desired. Serve **tostadas** with **salad** alongside. Enjoy!