

DINNERLY



Nacho Pie

with Refried Beans & Crema



20-30min



2 Servings

Knock, knock. Who's there? Nacho. Nacho, who? Nacho Pie! Get it??
Because, we're keeping this crunchy, cheesy skillet bake all for ourselves.
We've got you covered!

WHAT WE SEND

- 4 (8-inch) flour tortillas ¹
- taco seasoning (use 2½ tsp)
- 1 oz pkt sour cream ⁷
- 2 (¾ oz) pieces sharp cheddar ⁷
- 1 can refried pinto beans ⁶
- 1 romaine heart

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- rimmed baking sheet
- medium ovenproof skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 21g, Carbs 78g, Protein 22g



1. Prep tortilla chips

Preheat oven to 450°F with racks in the top and center. Lightly brush each **tortilla** with **oil**, then stack and cut each into 8 wedges. On a rimmed baking sheet, toss **tortillas** with **2½ teaspoons of the taco seasoning**, then arrange in a single layer; season with **salt**.



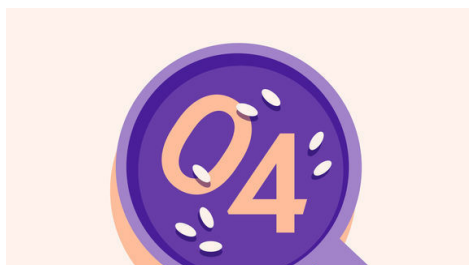
2. Bake chips & prep crema

Bake on center oven rack, until **chips** are crisp, 5–10 minutes (watch closely). Meanwhile, slightly thin **sour cream** by whisking in **1 teaspoon water** at a time as needed; season with **salt** and set aside until ready to serve. Finely chop **all of the cheddar**. Brush a medium ovenproof skillet with **oil**.



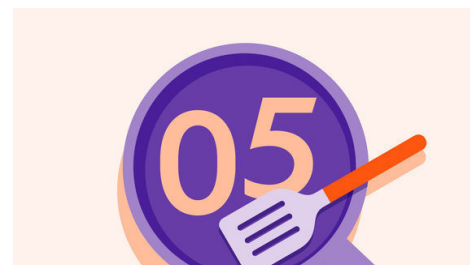
3. Assemble & bake nacho pie

Layer **half of the tortilla chips** in bottom of skillet. Spread **half of the refried beans** over; sprinkle with **half of the cheese**. Repeat with **remaining chips, beans, and cheese**; cover with foil. Bake on top oven rack until cheese is melted and filling is warmed through, about 10 minutes. Remove foil and continue to bake until cheese is golden, 2–3 minutes.



4. Make salad

Cut end from **romaine**, then thinly slice **half of the lettuce** crosswise into ribbons, about 1½ cups (save rest for own use). In a medium bowl, whisk together **1½ teaspoons each oil and vinegar**. Add lettuce and toss to coat.



5. Finish & serve

Top **nacho pie** with **salad** and **crema**. Enjoy!



6. Take it to the next level

Quick-pickle some red onion to add extra crunch and flavor to your slice of pie. Finely chop or slice a red onion, then toss with vinegar, sugar, and salt. Set aside to pickle, while you prep.