

DINNERLY



Bean Burrito Casserole with Cheddar



30-40min



2 Servings

Bean Burritos + Melty Cheese + Fresh Salsa + One-Dish Meal = #SquadGoals.
We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 1 oz scallions
- 14 oz can whole peeled tomatoes
- taco seasoning (use 2 tsp)
- 1 can refried pinto beans ⁶
- 3 pieces cheddar ⁷
- 6-inch flour tortillas (use 6)

1

WHAT YOU NEED

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

TOOLS

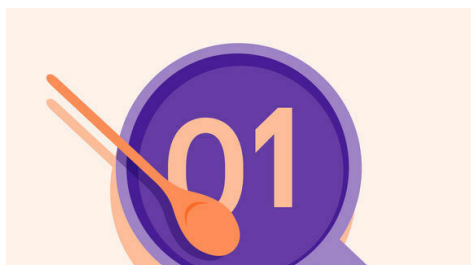
- medium baking dish

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 820kcal, Fat 31g, Carbs 109g, Protein 34g



1. Make salsa

Preheat oven to 450°F with a rack in the upper third. Finely chop **2 teaspoons garlic**. Trim ends from **scallions** and thinly slice. Drain **all of the tomatoes**, rinse, drain again, and finely chop. In a small bowl, stir to combine **tomatoes**, **½ teaspoon chopped garlic**, **half of the scallions**, and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**.



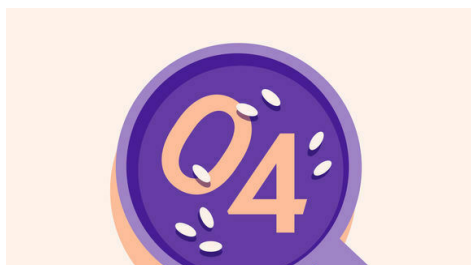
2. Make bean filling

In a medium bowl, combine **remaining chopped garlic**, **2 teaspoons taco seasoning**, **3 tablespoons water**, and **1 tablespoon oil**. Add **beans** and **⅓ cup of the tomato salsa** to bowl, stirring to combine. Finely chop **all of the cheddar**, then fold **half of the cheese** into the **filling**.



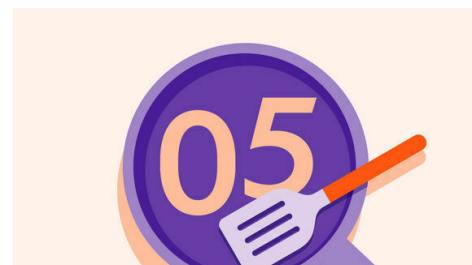
3. Assemble burritos

Lightly oil a medium baking dish. Brush **1 tortilla** on both sides with **oil**, then spread **⅓ cup of the filling** down the center. Roll tortilla over filling, then place seam-side down in baking dish. Repeat with **remaining 5 tortillas and filling** (making 6 total).



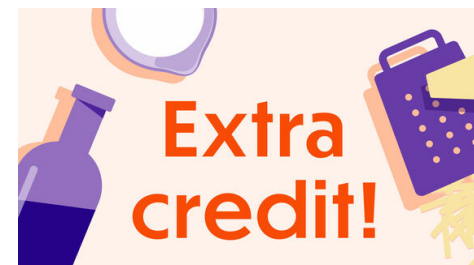
4. Bake casserole

Spoon **remaining salsa** over **burritos**. Sprinkle with **remaining cheese**. Bake on upper oven rack until bubbling and tortillas are browned in spots, 15–18 minutes.



5. Finish & serve

Let **bean burrito casserole** stand for 10 minutes, then garnish with **remaining scallions**. Enjoy!



6. Bulk it up!

Bulk up this ghoulish dish by topping it with a salad of shredded lettuce, pickled veggies (we like radishes and jalapeños), cilantro, lime juice or vinegar, and oil.