

DINNERLY



Pinto Bean & Cheese Tostadas with Corn & Tomato Salad



20-30min



2 Servings

Tostadas are a perennial crowdpleaser. They're easy to make, quick to get to the table, and then—maybe best of all—even quicker to disappear! Especially these, featuring crispy flour tortillas piled high with meaty pinto beans, melted cheese, and served with a marinated corn and tomato salad. Go ahead and pile the corn and tomatoes on top of the tostada for a burst of sweetness in each bite! We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 2 plum tomatoes
- 1 pkg mozzarella ⁷
- 5 oz corn
- taco seasoning (use 2¼ tsp)
- 1 can pinto beans
- 6 (6-inch) corn tortillas

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 37g, Carbs 97g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely chop **1 teaspoon garlic**. Core **tomatoes**, then finely chop. Coarsely grate **cheese** on the large holes of a box grater.



2. Marinate tomatoes

In a medium bowl, whisk to combine ¼ **teaspoon of the garlic**, **2 teaspoons vinegar**, **1 teaspoon oil**, and **a pinch each of salt and pepper**. Add **tomatoes** and toss to coat.



3. Cook corn, finish salad

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **corn** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until corn is tender and browned in spots, 2–3 minutes. Transfer to bowl with **tomatoes**; set aside until ready to serve. Return skillet to stovetop.



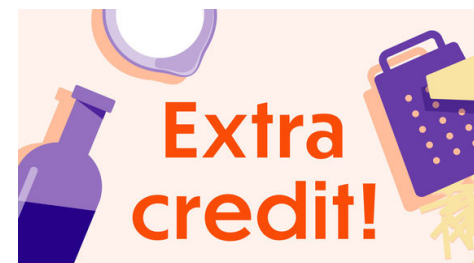
4. Make refried beans

Heat **1 tablespoon oil** in same skillet over medium. Add **remaining garlic** and **2¼ teaspoons taco seasoning**; cook until fragrant, 30 seconds. Add **beans and their liquid**; cook over medium-high until liquid is reduced by half, 2–3 minutes. Remove from heat. Add **1 tablespoon butter**, then use a potato masher or fork to coarsely mash. Season to taste with **salt** and **pepper**.



5. Bake & serve

Brush **tortillas** on both sides generously with **oil** and transfer to a rimmed baking sheet. Bake on center oven rack until lightly browned in spots, about 4 minutes. Flip tortillas, then top with **refried beans** and sprinkle with **grated cheese**. Return to center oven rack and bake until **cheese** melts, 2–4 minutes. Serve **tostadas** with **corn and tomato salad** alongside. Enjoy!



6. Make it meaty!

Top these veggie tostadas with grilled chicken strips or even crispy chorizo sausage for a little kick.