

DINNERLY



Refried Bean & Cheese Taco Pinwheels with Sour Cream



20-30min



2 Servings

Think saucy enchiladas, but fancier. It doesn't matter the shape, size, or form of these cheese-and-bean-stuffed tortillas covered in rich, taco-spiced tomato sauce and a heavy layer of melted cheese—we want to dive right the fork in. We've got you covered!

WHAT WE SEND

- 6 (8-inch) flour tortillas (use 4)^{2,1}
- taco seasoning (use 1 Tbsp)
- 1 can tomato sauce
- garlic (use 2 large cloves)
- 1 can refried pinto beans²
- 3 pieces cheddar³
- 2 pkts sour cream³

WHAT YOU NEED

- all-purpose flour¹
- apple cider vinegar (or red wine vinegar)
- olive oil
- kosher salt & ground pepper

TOOLS

- box grater or microplane
- medium (10") ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 31g, Carbs 87g, Protein 35g



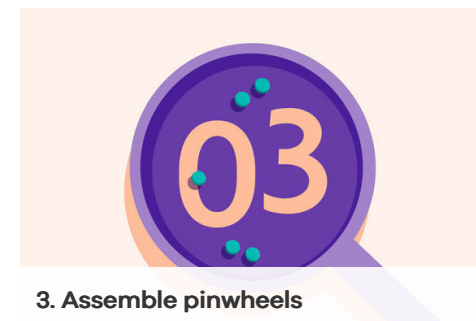
1. Char tortillas

Preheat broiler, if using, with top rack 6 inches from heat source. Toast **4 of the tortillas** (save rest for own use) directly over a gas flame or under broiler on a sheet of foil, turning frequently, until pliable, 10–15 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm. Switch oven to 450°F.



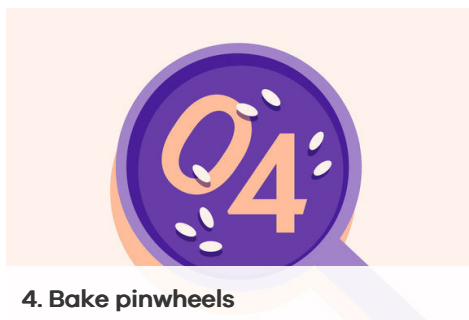
2. Prep ingredients

In a medium bowl, whisk to combine **1 tablespoon taco seasoning** and **2 teaspoons flour**, then slowly whisk in **¾ cup water**. Stir in **tomato sauce**, **1 teaspoon vinegar**, and **1 tablespoon oil**; season with **salt** and **pepper**. Finely chop **2 teaspoons garlic**. In a medium bowl, stir together **chopped garlic**, **beans**, and **¼ cup sauce**. Coarsely grate **all of the cheese**.



3. Assemble pinwheels

Spread **¼ cup sauce** in a medium ovenproof skillet. Place **warmed tortillas** on a work surface and evenly divide **bean filling** among each, spreading almost to the edges. Roll each **tortilla** up tightly, then carefully cut each crosswise into 4 pieces (16 total). Place **pinwheels** upright in skillet.



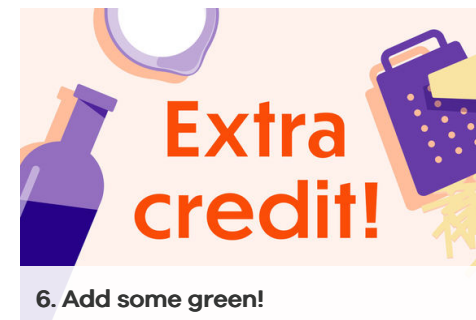
4. Bake pinwheels

Pour **remaining sauce** over **pinwheels** and bake on top oven rack until slightly crisp and sauce is bubbling, about 10 minutes. Sprinkle **grated cheese** over the top, then return to oven and bake until cheese is melted, about 5 minutes more.



5. Finish & serve

Thin **all of the sour cream** in a small bowl, by stirring in 1 teaspoon water at a time until desired consistency is reached; season to taste with **salt** and **pepper**. Serve **refried bean and cheese pinwheels** drizzled with **sour cream**. Enjoy!



6. Add some green!

Throw some color on the plate with a crunchy romaine salad tossed with sliced tomatoes, and chopped fresh cilantro tossed in a light dressing of lime juice and olive oil.