

DINNERLY



What Time is it? Appy Hour!

Crispy Bite-Size Corn & Black Bean Burritos



20-30min



2 Servings

We're spilling the beans! Appy Hour is every hour here at Dinnerly. With a crunchy exterior and taco-spiced veggie filling, these oven-baked burritos bring the party right to your mouth. We've got you covered! (2-person plan serves 4; 4-person plan serves 8)

WHAT WE SEND

- 1 pkg mozzarella ⁷
- 1 can black beans
- 5 oz corn
- taco seasoning (use 2¼ tsp)
- 12 (6-inch) flour tortillas ¹
- 2 (2 oz) pkts guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- box grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 23g, Carbs 78g, Proteins 21g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet. Coarsely shred **mozzarella** on the large holes of a box grater. Drain and rinse **black beans**.



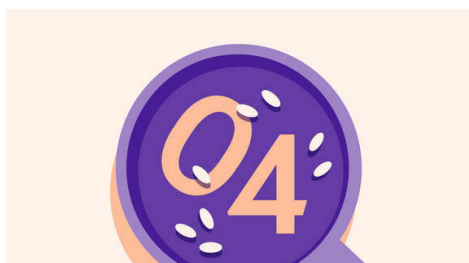
2. Make filling

Transfer **black beans** to a medium bowl and coarsely mash with a fork. Add **corn**, **2¼ teaspoons taco seasoning**, and **1 tablespoon oil**, stirring to combine. Season to taste with **salt** and **pepper**.



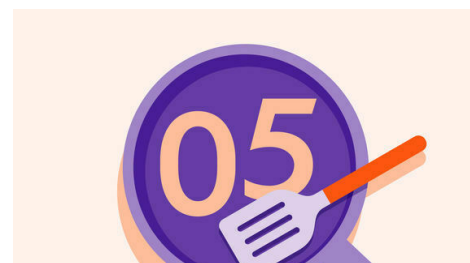
3. Assemble burritos

Place **tortillas** on a work surface. Spoon **2 heaping tablespoons of the bean filling** onto one half of each, spreading to a 4- x 1-inch rectangle. Evenly divide **mozzarella** among tortillas, sprinkling over filling. Fold in sides of each tortilla, then tightly roll up into a cylinder. Place **burritos**, seam sides down, on prepared baking sheet.



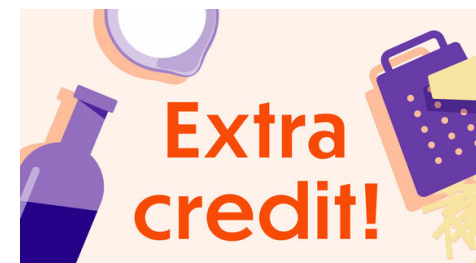
4. Bake burritos

Generously brush tops and sides of **burritos** with **oil**. Bake on upper oven rack until golden-brown and crisp, 12-20 minutes (watch closely as ovens vary).



5. Finish & serve

Slice **crispy bean & corn burritos** in half and serve with **guacamole** alongside for dipping. Enjoy!



6. Make it meaty!

Hey, did you hear we have protein packs? Throw in some sautéed ground beef or shredded chicken for a meaty addition to this very happy hour.