

DINNERLY



Refried Bean & Cheese Taquitos with Fresh Salsa & Sour Cream

 20-30min  2 Servings

A taco rolled up like a burrito and baked until warm and crispy? Yes, please!
#taquitosforthewin. We've got you covered!

WHAT WE SEND

- ¼ oz fresh cilantro
- 1 plum tomato
- garlic
- 1 can refried pinto beans ⁶
- 2 pieces cheddar ⁷
- 12 (6-inch) flour tortillas (use 8) ¹
- 2 pkts sour cream ⁷

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet

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 700kcal, Fat 27g, Carbs 91g, Proteins 29g



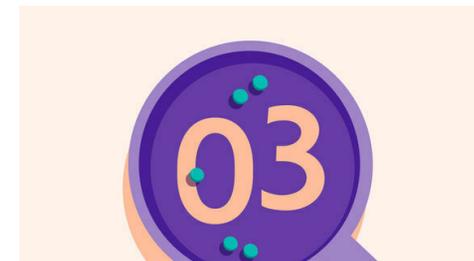
1. Make tomato salsa

Preheat oven to 425°F with a rack in the upper third. Finely chop **cilantro leaves and stems** together. Cut **tomato** into ½-inch pieces. Finely chop **1½ teaspoons garlic**. In a medium bowl, stir to combine **chopped tomatoes, half of the cilantro, 1 teaspoon chopped garlic**, and **2 teaspoons each of oil and vinegar**; season to taste with **salt and pepper**.



2. Prep filling & cheese

In a medium bowl, stir to combine **refried beans, remaining chopped garlic and cilantro**, and **½ teaspoon vinegar**; season to taste with **salt and pepper**. Coarsely grate or finely chop **all of the cheddar**.



3. Assemble taquitos

Lightly **oil** a rimmed baking sheet. Arrange **8 tortillas** on a work surface (save rest for own use). Evenly divide **filling**, spreading over one half of each tortilla. Sprinkle **about 2 teaspoons cheese** over the filling of each tortilla (save any remaining for own use). Tightly roll up tortillas over filling, then place **taquitos** seam side down on prepared baking sheet.



4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden brown and crisp, 10–15 minutes (watch closely as ovens vary).



5. Make crema & serve

Meanwhile, in a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** as needed; season to taste with **salt**. Serve **refried bean and cheese taquitos** topped with **tomato salsa** and a **drizzle of crema**. Enjoy!



6. Kids pitch in!

Get your little sous-chefs involved by letting them mix together the refried bean filling in step 2 and roll up the taquitos in step 3.