

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
- 1 oz scallions
- 14 oz can whole peeled tomatoes
- 2 oz cheddar ⁷
- taco seasoning
- 1 can refried pinto beans ⁶
- 6 (6-inch) flour tortillas ¹

WHAT YOU NEED

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

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 670kcal, Fat 25g, Carbs 87g, Protein 30g



1. Make tomato 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 and rinse **all of the tomatoes**, then finely chop. Transfer to a small bowl. Add **half of the scallions**, **1 tablespoon vinegar**, and **½ teaspoon of the chopped garlic**; toss to combine. Season to taste with **salt** and **pepper**.



2. Make bean filling

Coarsely grate **cheddar**, if necessary. In a medium bowl, stir to combine **3 tablespoons water**, **1 tablespoon oil**, **2 teaspoons taco seasoning**, and **remaining chopped garlic**. Add **beans** and **⅓ cup of the tomato salsa**, stirring to combine. Fold **half of the cheese** into filling.



3. Assemble burritos

Lightly **oil** a medium baking dish. Working **1 tortilla at a time**, brush both sides with **oil**, then spread **⅓ cup of the filling** down the center. Roll tortilla up over filling, then place seam-side down in baking dish. Repeat with **remaining tortillas** and **filling**.



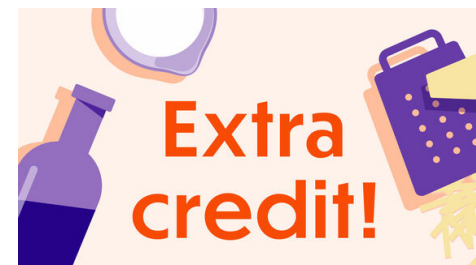
4. Bake casserole

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. Add some green!

Round out the creaminess and top this dish with a crisp green salad. Mix up some shredded lettuce, chopped avocado, cilantro, a squeeze of lime juice, and 1-2 tablespoons of oil.