

DINNERLY



Black Bean Tacos

with Crema & Tomato-Garlic Salsa



20-30min



2 Servings

Why can't you tell a taco a secret? Because they tend to spill the beans! You'll experience this firsthand with these fully loaded black bean tacos. We've got you covered!

WHAT WE SEND

- 3 plum tomatoes
- 1 romaine heart
- garlic
- 6 (6-inch) flour tortillas ^{1,2}
- ¼ oz taco seasoning
- 1 (15 oz) can black beans
- 2 (1 oz) pkts sour cream ³

WHAT YOU NEED

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

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 27g, Carbs 72g, Protein 19g



1. Prep ingredients

Coarsely chop **tomatoes**. Halve **romaine** lengthwise, then thinly slice crosswise into ribbons; discard ends. Finely chop **1½ teaspoons garlic**.



2. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** at a time and cook until warmed and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil to keep warm. (See step 6 for microwave directions.)



3. Season & cook beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **1 cup tomatoes**, **2¼ teaspoons taco seasoning**, and **1 teaspoon of the chopped garlic**. Cook, stirring, until tomatoes are softened, 1–2 minutes. Add **beans and their liquid** and **½ teaspoon vinegar**; bring to a boil. Reduce heat to medium-low; cook until liquid is mostly evaporated, 3–5 minutes. Season to taste.



4. Make tomato-garlic salsa

Whisk **1 tablespoon oil** and **1½ teaspoons vinegar** in a medium bowl. Add **remaining chopped tomatoes and garlic**, tossing to combine. Season to taste with **salt** and **pepper**.



5. Make crema & serve

Transfer **all of the sour cream** to a small bowl. Add **1 teaspoon water** at a time, as needed to drizzle. Season to taste with **salt** and **pepper**. Serve **tortillas** topped with **beans**, **lettuce**, and **tomato-garlic salsa**. Drizzle **crema** over top. Enjoy!



6. Speed up the prep!

Warm your tortillas in the microwave for faster prep. Stack tortillas and wrap in a damp kitchen towel. Microwave on high in 30-second increments until warmed through and pliable.