



Take-Out Style: Crispy Bean & Cheese Taquitos

with Tomatillo Salsa & Sour Cream



30-40min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, the nightshade fruit has an incredible tart flavor that mellows when cooked. Here, we sauté tomatillos with garlic, then mix in some fresh cilantro to create a salsa that is out-of-this-world delicious.

What we send

- ½ lb tomatillos
- 1 medium red onion
- garlic
- ¼ oz taco seasoning
- 1 can refried pinto beans ⁶
- 6 (6-inch) flour tortillas ¹
- 2 oz sour cream ⁷
- 4 oz shredded cheddar-jack blend ⁷
- ½ oz fresh cilantro

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 840kcal, Fat 47g, Carbs 81g, Proteins 32g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet. Remove and discard husks from **tomatillos**, then halve and coarsely chop. Coarsely chop **cilantro leaves and stems**. Finely chop **onion** and **2 teaspoons garlic**.



4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack, until golden brown and crisp, 15-20 minutes (watch closely as ovens vary). Remove baking sheet from oven, then sprinkle tops of **taquitos** with **remaining cheese**. Return to oven and bake until cheese is melted, 1-2 minutes (watch closely).



2. Make filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions**; cook, stirring, until golden brown, 3-4 minutes. Add **1 teaspoon of the garlic** and **all of the taco seasoning**; cook, stirring, 1 minute more. Transfer to a medium bowl and stir in **refried beans**. Season to taste with **salt** and **pepper**.



5. Make tomatillo salsa

While **taquitos** bake, heat **1 tablespoon oil** in reserved skillet. Add **tomatillos** and **remaining garlic**; cook, stirring, until softened and lightly browned, 2-4 minutes. Add **½ cup water**, **½ teaspoon sugar**, and a **pinch each of salt and pepper**. Cook, crushing tomatillos with a potato masher or fork, until reduced to 1 cup, 4-5 minutes. Stir in **half of the cilantro**.



3. Assemble taquitos

Place **tortillas** on a work surface; spoon about **⅓ cup bean filling** onto one half of each tortilla, and spread to a 4-x1-inch rectangle. Top with **¾ of the cheese** total, then roll tightly, starting at the filled side of the tortilla. Place **taquitos**, seam sides down, on prepared baking sheet. Rinse and dry skillet and reserve for step 5.



6. Finish & serve

In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Serve **taquitos** topped with the **tomatillo salsa**, **sour cream**, and **remaining chopped onions and cilantro**. Enjoy!