

# 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 bunch scallions
- 14 oz can whole peeled tomatoes
- ¼ oz pkt taco seasoning
- 16 oz can refried pinto beans <sup>6</sup>
- 2 (2 oz) pkts shredded cheddar-jack blend <sup>7</sup>
- 6 (6-inch) flour tortillas <sup>1</sup>

## WHAT YOU NEED

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

## TOOLS

- medium (1½ –2 quart) 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

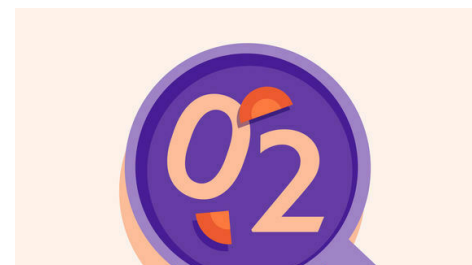
Calories 780kcal, Fat 34g, Carbs 88g, Protein 37g



### 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 chopped garlic**; toss to combine. Season to taste with **salt and pepper**.



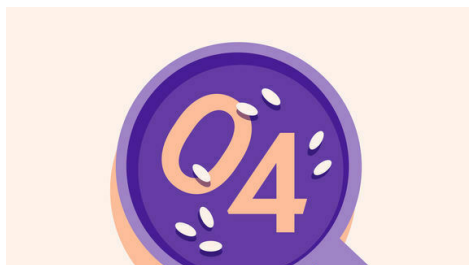
### 2. Make bean filling

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 tomato salsa**, stirring to combine. Stir in **half of the cheese**.



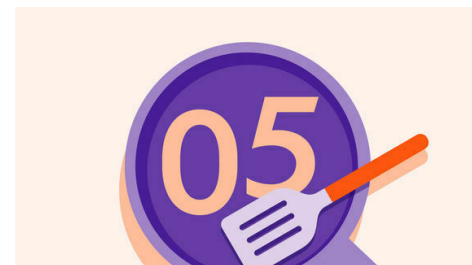
### 3. Assemble burritos

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



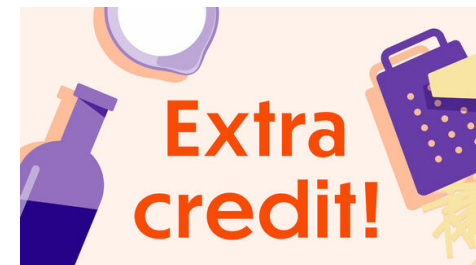
### 4. Bake casserole

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.