

DINNERLY



Black Bean & Corn Tacos with Crema & Pickled Onions



20-30min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a hibernating friend. No matter what, you win. We've got you covered!

WHAT WE SEND

- garlic
- 1 medium red onion
- 2 (1 oz) pkts sour cream ⁷
- 2 (¼ oz) pkts taco seasoning
- 12 (6-inch) flour tortillas ¹
- 2 (5 oz) pkgs corn
- 15 oz can black beans

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

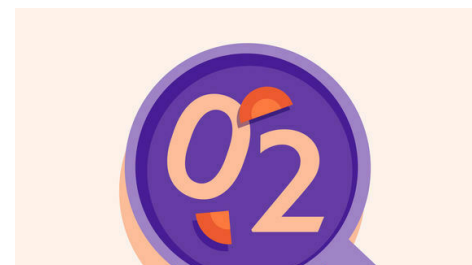
Calories 610kcal, Fat 22g, Carbs 89g, Proteins 18g



1. Prep garlic & onion

Finely chop **1 tablespoon garlic**.

Finely chop **onion**.



2. Make crema & pickle onion

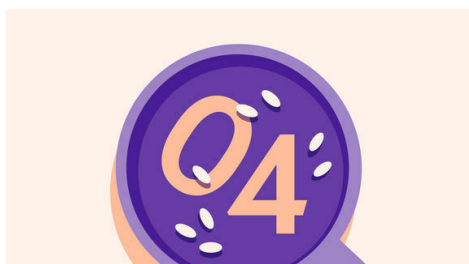
In a small bowl, whisk to combine **all of the sour cream**, **¼ teaspoon of the chopped garlic**, and **¼ teaspoon taco seasoning**. Add **1 teaspoon water** at a time until **crema** drizzles from a spoon; season to taste with **salt** and **pepper**.

In another small bowl, combine **⅓ cup of the chopped onion**, **½ tablespoon oil**, **2 teaspoons vinegar**, and **a pinch of salt**; set aside to marinate.



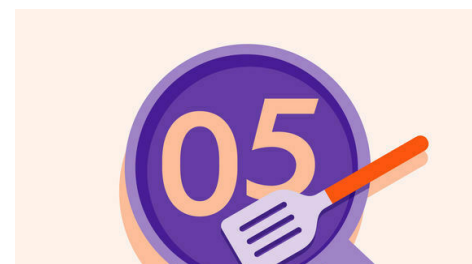
3. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate and cover to keep warm until ready to serve. Repeat with **remaining tortillas** (see step 6 for microwave directions).



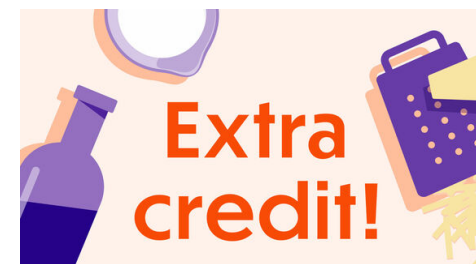
4. Cook filling

Heat **1½ tablespoons oil** in same skillet over medium-high. Add **corn**, **remaining chopped onions and garlic**, and **a pinch of salt**. Cook, stirring occasionally, until onion is softened and corn is browned in spots, 3–4 minutes. Add **beans and their liquid** and **remaining taco seasoning**. Cook until liquid is almost evaporated, 2–3 minutes; season to taste with **salt** and **pepper**.



5. Assemble & serve

Spoon **bean and corn filling** into **warmed tortillas** and top with **pickled onions**. Drizzle **crema** over top. Enjoy!



6. Speed up the prep!

Warm your tortillas in the microwave for faster prep! Wrap 6 tortillas at a time in a damp paper towel. Place on a microwave-safe plate and microwave 30 seconds at a time until soft and pliable. Repeat with remaining tortillas.