

DINNERLY



Loaded Black Bean Tacos with Salsa, Sour Cream & Guacamole



ca. 20min



2 Servings

If we were stranded on a deserted Island and came across a genie lamp, we might wish for these saucy black bean tacos. Okay, obviously we'd wish for WiFi, unlimited Dinnerly boxes, and a margarita machine. Either way, we'd have tacos. We've got you covered!

WHAT WE SEND

- garlic
- 15 oz can black beans
- ¼ oz pkt taco seasoning
- 2 (4 oz) pkts salsa
- 2 (1 oz) pkts sour cream ⁷
- 6 (6-inch) flour tortillas ¹
- 2 (2 oz) pkts guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 27g, Carbs 69g, Proteins 17g



1. Chop garlic

Finely chop 2 **teaspoons** garlic.



2. Cook beans

Heat **1½ teaspoons** of the **chopped garlic** and **1 tablespoon** oil in a medium skillet over medium-high. Once garlic sizzles, add **black beans and their liquid**, **all of the taco seasoning**, and **½ cup** salsa. Bring to a simmer and continue to cook until beans are thickened, about 5 minutes.



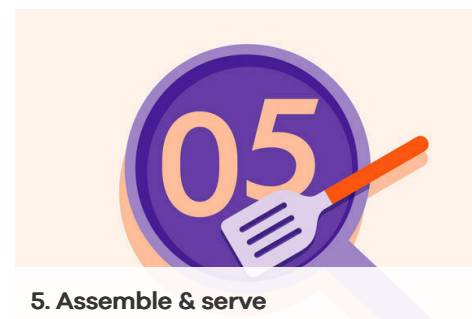
3. Season sour cream

In a small bowl, stir to combine **all of the sour cream** and **remaining ½ teaspoon garlic**; season to taste with **salt** and **pepper**.



4. Toast tortillas

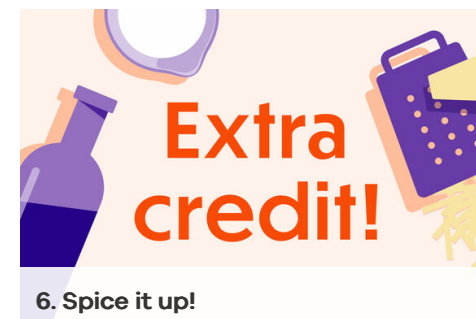
Toast one **tortilla** at a time over an open flame until lightly charred in spots, 5–10 seconds per side, wrapping in foil as you go to keep warm. (Alternatively, heat a medium skillet over high, then warm 1 tortilla at a time until lightly charred in spots, about 30 seconds per side.)



5. Assemble & serve

Fill **warm tortillas** with **black bean filling**.

Serve **black bean tacos** topped with **guacamole**, **seasoned sour cream**, and **remaining salsa**. Enjoy!



6. Spice it up!

For some people, a taco isn't a taco unless you add some spice. If that's you, then top off your tacos with a few shakes of your favorite hot sauce or some pickled jalapeños. Or, add chopped fresh chiles to the black bean filling in step 2.