

DINNERLY



Black Bean & Cheese Tostadas with Marinated Peppers

 20-30min  2 Servings

Crispy tortillas, aka tostadas, are the most delicious shovels ever created. We've loaded ours with hearty black beans, bubbly cheddar-jack cheese, and tangy marinated peppers. So go ahead, put those tasty shovels to work and dig in. We've got you covered!

WHAT WE SEND

- 1 bell pepper
- garlic
- 1 oz scallions
- 6 (6-inch) flour tortillas¹
- 15 oz can black beans
- 2 (2 oz) pkgs shredded cheddar-jack blend⁷

WHAT YOU NEED

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

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 780kcal, Fat 47g, Carbs 65g, Protein 30g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Halve **pepper**, discard stem and seeds, and cut into 1-inch pieces. Finely chop **1 teaspoon garlic**. Trim ends from **scallions**; thinly slice.

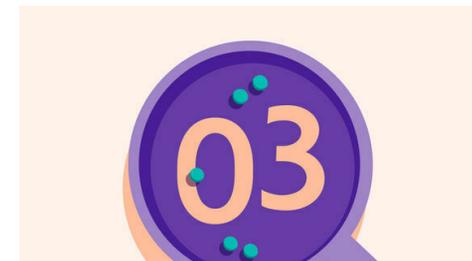
In a medium bowl, whisk to combine **half of the chopped garlic** and **1 tablespoon each of vinegar and oil**; season with **salt and pepper**.



2. Marinate peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and **a pinch each of salt and pepper**; cook until just tender and browned in spots, 3–4 minutes.

Transfer to bowl with **garlic vinaigrette**; add **1 tablespoon sliced scallions** and toss to combine. Set aside, stirring occasionally, until ready to serve. Wipe out skillet and reserve for step 4.



3. Bake tortillas

Brush both sides of **tortillas** with **oil**. Arrange in a single layer on a rimmed baking sheet (it's okay if they overlap slightly). Bake on lower oven rack until crisp and golden, rotating baking sheet halfway through cooking time, 8–10 minutes (watch closely as ovens vary).



4. Cook black beans

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **remaining chopped garlic** and cook until fragrant, about 30 seconds. Add **beans and their liquid**; cook, mashing with a potato masher or fork, until thick, 7–8 minutes. Remove skillet from heat, then stir in **remaining sliced scallions**. Season to taste with **salt and pepper**.



5. Bake tostadas & serve

Divide **black bean mixture** among **crisped tortillas**, spreading to the edges. Sprinkle **cheese** over top. Transfer baking sheet to upper oven rack and bake until cheese is melted, 1–2 minutes.

Serve **black bean and cheese tostadas** with **marinated peppers** and **vinaigrette** spooned over top. Enjoy!



6. Spice it up!

How about a kick in the beans? Stir in some finely chopped jalapeño or serrano chiles, or add $\frac{1}{2}$ teaspoon of your favorite chili powder to the beans and garlic in step 4.