

DINNERLY



Bean Boo-rrito Casserole:

Recipes to SCREAM About!



30-40min



2 Servings

Bean Burritos + Melty Cheese + Fresh Salsa + One-Dish Meal = #SquadGhouls.
We've got you covered!

WHAT WE SEND

- garlic
- 1 oz scallions
- 14½ oz can whole peeled tomatoes
- ¼ oz pkt taco seasoning
- 16 oz can refried pinto beans ⁶
- 2 (2 oz) pkts shredded cheddar-jack blend ⁷
- 6 (6-inch) flour tortillas ¹

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.

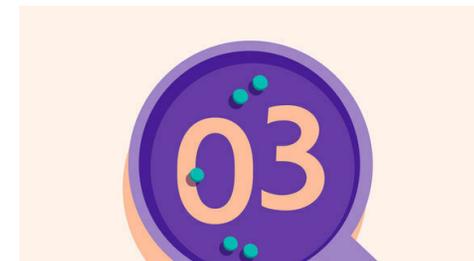
Finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice.

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



3. Assemble burritos

Lightly **oil** a medium baking dish. Brush both sides of each **tortilla** with **oil**, then spread nearly **⅓ cup bean filling** down the center. Roll up into cylinders and place seam-side down in prepared 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 casserole is 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** and serve. 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.