



DINNERLY



Black Bean Taco Salad with Charred Tomatoes & Garlic Crema

 ca. 20min  2 Servings

The great thing about a taco salad, aside from the flavor, is how it scratches the taco itch without the taco mess. Everything fits right on your fork! This veggie version simplifies things further with toasted taco pieces rather than dealing with an entire taco bowl. We've got you covered!

WHAT WE SEND

- romaine heart
- canned black beans
- scallions
- plum tomato
- garlic

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

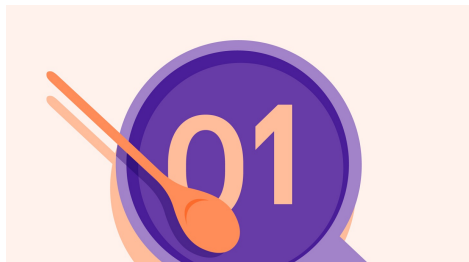
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

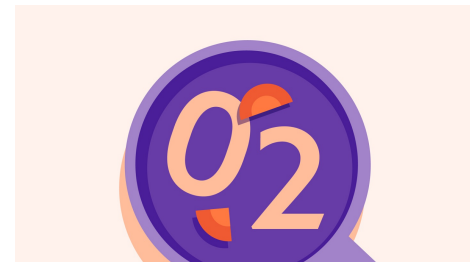
NUTRITION PER SERVING

Calories 970.0kcal, Fat 44.0g, Proteins 24.0g, Carbs 113.0g



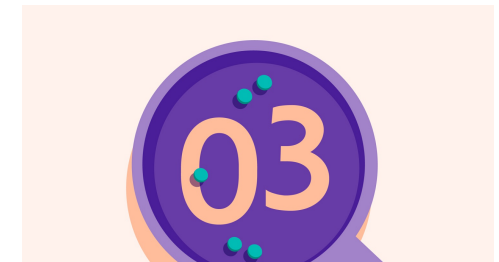
1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Core **tomatoes**, then cut into ¼-inch pieces. Drain and rinse **beans**.



2. Marinate beans & tomatoes

In a large bowl, whisk **2 tablespoons vinegar** and **¼ cup oil**. Season to taste with **salt** and **pepper**. Add **beans** and **tomatoes** to vinaigrette, stirring to combine.



3. Bake tortillas

Generously brush **4 tortillas** with **oil**, then arrange on a rimmed baking sheet, overlapping slightly. Season all over with **¼ teaspoon each salt and pepper**. Bake on center oven rack until browned and crisp, flipping tortillas half-way, about 8 minutes total. Remove from oven and let cool slightly.



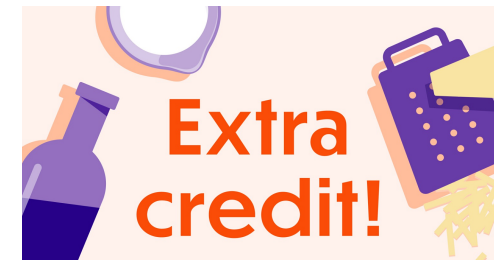
4. Season crema

Peel and finely chop about **½ teaspoon garlic**. In a small bowl, combine **sour cream** and garlic, then thin sour cream by adding **1 teaspoon water** at a time, to make a spoonable sauce. Season to taste with **salt** and **pepper**.



5. Finish salad & serve

Trim ends from **scallions**; thinly slice. Thinly slice **romaine** crosswise, discarding stem. Break baked **tortillas** into bite-sized pieces. Add **tortillas**, **scallions**, **romaine**, and **scallions** to bowl with **beans** and **tomatoes**, then stir to combine. Season to taste with **salt** and **pepper**. Drizzle with **crema**. Enjoy!



6. Make it meaty!

If you've got some hard-core carnivores at your table, go ahead and top this salad with grilled chicken, sliced steak, or take it to the sea with grilled shrimp.