



DINNERLY



Black Bean Taco Salad with Charred Tomatoes & Garlic Crema

 ca. 20min  4 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

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

WHAT YOU NEED

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

TOOLS

- 2 rimmed baking sheets
- fine-mesh sieve

ALLERGENS

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

NUTRITION PER SERVING

Calories 790.0kcal, Fat 39.0g, Proteins 20.0g, Carbs 87.0g



1. Prep ingredients

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



2. Marinate beans & tomatoes

In a large bowl, whisk ¼ **cup vinegar** and ½ **cup oil**. Season to taste with **salt** and **pepper**. Add **beans** and **tomatoes** to vinaigrette, stirring to combine.



3. Bake tortillas

Generously brush **8 tortillas** with **oil**, then arrange on two rimmed baking sheets, overlapping slightly. Season all over with ½ **teaspoon each salt and pepper**. Bake until browned and crisp, 8–10 minutes total, flipping tortillas and rotating baking sheets from center to bottom racks half-way through baking. Remove from oven and let cool slightly.



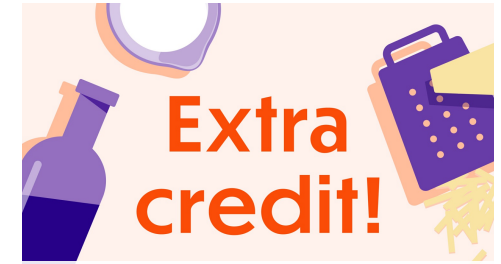
4. Season crema

Peel and finely chop about **1 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, then discard ends. Brake **tortillas** into bite-sized pieces. Add **tortillas**, **scallions**, **romaine**, and **scallions** to bowl with **beans**, 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.