

DINNERLY

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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 mashed black beans, bubbly cheddar cheese, and marinated peppers, which sound fancy, but are a cinch to make. So go ahead, put those tasty shovels to work and start digging in. We've got you covered!

WHAT WE SEND

- 6-inch yellow corn tortilla
- can black beans
- garlic
- scallions
- red bell pepper

WHAT YOU NEED

- apple cider vinegar
- coarse kosher salt
- freshly ground pepper

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 710.0kcal, Fat 41.5g, Proteins 19.5g, Carbs 65.0g



1. Prep ingredients

Preheat oven to 450°F with racks in upper and lower thirds. Halve **pepper**, remove stem and seeds, and chop. Peel and finely chop **1 large garlic clove**. Trim ends from **scallions**, then thinly slice. Finely chop or coarsely grate **cheese**. In a medium bowl, whisk **1 tablespoon vinegar**, **½ of the garlic**, **1 tablespoon oil**, and season to taste with **salt and pepper**.



2. Marinate peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bell pepper** and a **pinch each salt and pepper**. Cook until just tender and beginning to brown, 3–4 minutes. Transfer to bowl with **vinaigrette** along with **1 tablespoon of the scallions**. Let stand, stirring occasionally, until step 5. Wipe out skillet and reserve for step 4.



3. Bake tortillas

Brush **tortillas** on both sides with **oil**. Arrange in a single layer on a rimmed baking sheet. Bake in oven until crisp and browned, 8–10 minutes, turning rimmed baking sheet once halfway through (watch closely).



4. Make black beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining garlic** and cook 30 seconds. Add **beans and their liquid**. Cook, mashing beans with a potato masher until thick, 7–8 minutes. Remove skillet from heat and stir in **remaining scallions**, **¼ teaspoon each salt and pepper**.



5. Finish & serve

Top **crisped tortillas** with **beans**, spreading to edges. Sprinkle with **cheese**. Return baking sheet to upper third of oven and bake until cheese is melted, 1–2 minutes. Spoon **marinated peppers and liquid** over the top. Enjoy!



6. Spice it up!

How about a kick in the beans? Stir in some finely chopped jalapeño or serrano chiles, or add **½ teaspoon** of your favorite chili powder along with the garlic to the beans as they cook in step 4.