

DINNERLY

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Black Bean & Cheese Tostadas with Marinated Peppers



20-30min



4 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 tortillas
- scallions
- red bell peppers
- garlic
- can black beans

WHAT YOU NEED

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

TOOLS

- box grater
- medium skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 648.0kcal, Fat 34.5g, Proteins 19.5g, Carbs 64.5g



1. Prep ingredients

Preheat oven to 450°F with racks in upper and lower thirds. Halve **peppers**, remove stems and seeds, then chop. Peel and finely chop **2 large garlic cloves**. Trim ends from **scallions** and thinly slice. Grate **cheese** on large holes of box grater. In a medium bowl, whisk **2 tablespoons vinegar**, $\frac{1}{2}$ of **garlic**, **2 tablespoons oil**, and season to taste with **salt and pepper**.



2. Marinate peppers

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **bell peppers** 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 scallions**. Let stand, stirring occasionally, until step 5. Wipe out skillet.



3. Bake tortillas

Brush **tortillas** on both sides with **oil**. Arrange in a single layer on 2 rimmed baking sheets (it's ok if they overlap slightly). Bake in oven until crisp and browned, 6–10 minutes, shifting pans from top to bottom racks and rotating front to back halfway through (watch closely).



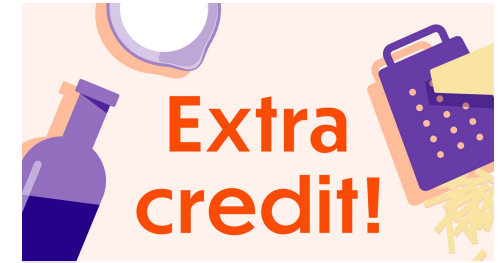
4. Make black beans

Heat **2 tablespoons 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**, $\frac{1}{2}$ **teaspoon each salt and pepper**.



5. Finish & serve

Top **crisped tortillas** with **beans**, spreading to edges. Sprinkle with **cheese**. Return baking sheets to 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 $\frac{1}{2}$ teaspoon of your favorite chili powder along with the garlic to the beans as they cook in step 4.