



**FAST**

## Crispy Veggie Taco Salad

with Chimichurri Beans & Cheddar



20-30min



4 Servings

Chimichurri sauce is a fresh, raw sauce made from finely chopped parsley, garlic, vinegar, and spices.



## What we send

- romaine heart
- shallot
- taco seasoning
- yellow bell pepper
- canned kidney beans
- chimichurri sauce
- plum tomatoes

## What you need

- kosher salt & ground pepper
- white wine vinegar <sup>17</sup>

## Tools

- colander
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 750.0kcal, Fat 23.0g, Proteins 26.0g, Carbs 113.0g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third position. Generously brush **tortillas** all over with **oil** and season on both sides with **salt** and **pepper**. Halve **pepper**, remove stem, core, and seeds, then cut into ½-inch pieces. Halve, peel, and thinly slice **all of the shallot**.



### 4. Cook vegetables

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shallot, peppers**, and **2¼ teaspoons taco seasoning**; cook, stirring occasionally, until vegetables are lightly browned, 3-4 minutes. Add **¼ cup water**, cover, and cook over medium heat until softened, adding more water as necessary if skillet seems dry, 2-3 minutes more. Season with **salt** and **pepper**.



### 2. Bake tortillas

Use 4 (14-inch) sheets aluminum foil. Form each sheet into a loose 4-inch ball. Place foil balls on rimmed baking sheet, then top with **tortillas**, pressing edges down around the balls. Bake until browned in spots and crisp, 5-7 minutes. Carefully flip tortilla bowls; discard foil. Return to oven until lightly browned in spots, 2-3 minutes more.



### 5. Prep salad

Halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons, discarding stem. Cut **tomatoes** into ½-inch pieces. In a small bowl, slightly thin **all of the sour cream** by mixing in 1 teaspoon water as needed. Season to taste with **salt** and **pepper**.



### 3. Marinate beans

Drain and rinse **beans** under hot tap water. In a medium bowl, toss beans with **⅓ cup of the chimichurri sauce** (reserve remaining for step 6). Season to taste with **salt** and **pepper**. Set aside to marinate.



### 6. Assemble & serve

In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and a **generous pinch each salt and pepper**. Add **romaine** and toss to coat. Fill **taco shells** with **romaine**, then top with **beans, tomatoes**, and **pepper mixture**. Spoon **sour cream** over top, then drizzle with **reserved chimichurri sauce**, if desired. Serve **any remaining salad** alongside...