



DINNERLY



Double Decker Tostada with Cheesy Black Beans & Corn

 20-30min  4 Servings

Layers are the best. When it's cold out, they keep you warm. When it's your favorite cake, you know you're in for triple the icing. And when it's a double decker tostada, you better bring a fork and knife because it's no longer a hold-it-in-your-hand, finger-food, still-hungry-when-its-gone situation. It's a hearty, fill-you-up, party in your mouth. We've got you covered!

WHAT WE SEND

- garlic
- cans black beans
- limes
- corn
- baby spinach

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- sugar

TOOLS

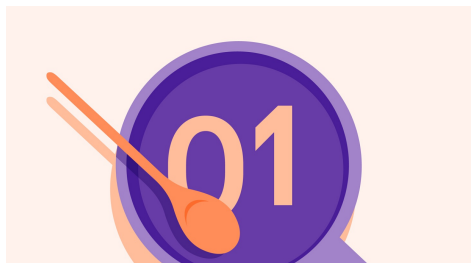
- box grater
- medium skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 741.0kcal, Fat 46.9g, Proteins 26.8g, Carbs 76.0g



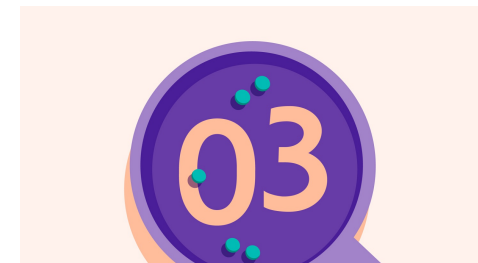
1. Prep ingredients

Preheat oven to 400°F with rack in center. Peel and roughly chop **3 large cloves garlic**. Coarsely grate **cheese** on large holes of a box grater. Finely grate $\frac{1}{2}$ **teaspoon lime zest**. Juice **limes** into a small bowl.



2. Bake tortillas

Arrange **tortillas** on a baking sheet (they will overlap) and lightly brush with **oil** on one side. Bake, oiled side-up, about 8 minutes, or until tortillas are warm and lightly browned on the edges, rotating tortillas halfway through. Set aside until step 4.



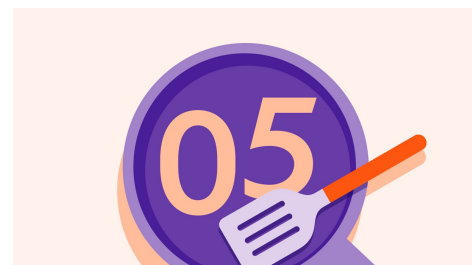
3. Cook beans

Add **garlic** and **1 tablespoon oil** to a large skillet over medium-high. Cook garlic until fragrant, 1 minute. Add **beans & their liquid** and **1 teaspoon salt**. Simmer, mashing, until beans are thickened and sauce is starting to stick to pan, 10-12 minutes. Remove from heat, stir in **corn, lime zest**, and **2 tablespoons lime juice**. Season to taste with **salt** and **pepper**.



4. Assemble tostada

Place **1 tortilla** on same baking sheet. Spread $\frac{1}{2}$ of the **bean mixture** on top, then top with $\frac{1}{3}$ of the **cheese**. Top with another tortilla, then the remainder of bean mixture and another $\frac{1}{3}$ of the cheese. Top with the remaining tortilla and then the remaining cheese. Bake in oven, 15 minutes, or until cheese is melted and golden brown on top, and edges are crisp.



5. Make salad and serve

In a large bowl, whisk together **remaining lime juice** (should be about 2 tablespoons), $\frac{1}{4}$ **cup oil**, and $\frac{1}{4}$ **teaspoon sugar**. Add **baby spinach** to **dressing**, toss and season to taste with **salt** and **pepper**. Cut **tostada** into wedges and serve **salad** alongside. Enjoy!



6. Kids pitch in!

Get kids involved in mashing the beans in step 3 and building the layers of the tostada in step 4.