



Grilled Cheese Tacos

with Pinto Beans



20-30min



4 Servings

If a grilled cheese sandwich and a taco got married, it'd produce this amazing dish. Cumin plays a big part here in giving creamy pinto beans a distinctive flavor. And have fun with toppings! Top them yourselves or fill small bowls and let it be a festive make-your-own party. Cook, relax, and enjoy!

What we send

- ground cumin
- lime
- romaine hearts
- red onion
- cans pinto beans

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- box grater
- large skillet

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

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

Nutrition per serving

Calories 755.0kcal, Fat 31.9g, Proteins 35.7g, Carbs 73.5g



1. Prep ingredients

Preheat broiler with top rack 4-6 inches from heat source. Trim ends from **onion**, then halve, peel, and finely chop. Grate **pepper jack** on large holes of a box grater, or very finely chop.



2. Cook onions

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **¾ of the chopped onion** and cook, stirring often, until softened, about 4 minutes. Add **2 teaspoons cumin** and **1 teaspoon salt** and cook, stirring, until fragrant, about 1 minute more.



3. Finish beans

Add **beans** and **their liquid** to skillet and cook, mashing with a potato masher or the back of a spoon, until thickened and no whole beans remain, about 2 minutes. Remove from heat and set aside.



4. Toast tortillas

Lightly brush the **tortillas** with **oil** on both sides, then divide between 2 baking sheets, making a single layer on each. In batches, toast under the broiler without turning until puffed and charred, about 1 minute (watch closely as broilers vary). Remove from oven.



5. Finish tortillas

Flip **tortillas** over and press out any air pockets with a spatula. Top with **grated cheese**, spreading out evenly to the edges. Return to broiler and broil until cheese is melted and bubbly, about 1 minute more (watch closely).



6. Assemble tacos

Trim ends from **romaine**; halve and thinly slice lengthwise. Cut **lime** into wedges and serve alongside for squeezing over. Top **tortillas** with **beans, sour cream, lettuce**, and **onion**. Fold **tacos** in half. Serve **remaining lettuce** on the side, drizzled with **olive oil** and seasoned to taste with **salt** and **pepper**. Enjoy!