



DINNERLY



Pinto Bean & Cheddar Tostadas with Fresh Corn & Tomato Salad

 20-30min  2 Servings

Tostadas are a perennial crowdpleaser. They're easy to make, quick to get to the table, and then—maybe best of all—even quicker to disappear!

Especially these, featuring crispy flour tortillas piled high with meaty pinto beans, melted cheddar, and served with a marinated corn and tomato salad. Go ahead and pile the corn and tomatoes on top of the tostada for a burst of sweetness in each bite! W...

WHAT WE SEND

- pinto beans
- plum tomato
- taco seasoning
- ear of corn
- garlic

WHAT YOU NEED

- apple cider vinegar
- butter ⁷
- kosher salt & ground pepper

TOOLS

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

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700.0kcal, Fat 36.0g, Proteins 20.0g, Carbs 76.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. Shuck **corn**, removing any strings, then cut kernels from cob. Core **tomato**, then finely chop. Coarsely grate **cheese** on large holes of a box grater.



2. Marinate tomatoes

In a medium bowl, whisk to combine $\frac{1}{4}$ **teaspoon of the garlic**, **2 teaspoons vinegar**, **1 teaspoon oil**, and **a pinch each salt and pepper**. Add **tomatoes**, stirring to combine.



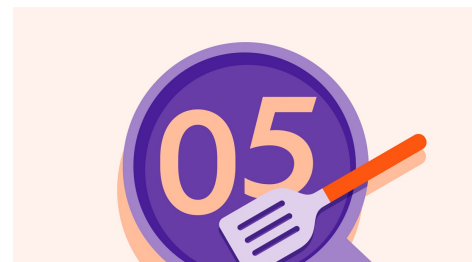
3. Cook corn

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **corn** and **a pinch each salt and pepper**. Cook, stirring, until corn is tender and browned in spots, 2–3 minutes. Transfer to bowl with **tomatoes**. Return skillet to stovetop.



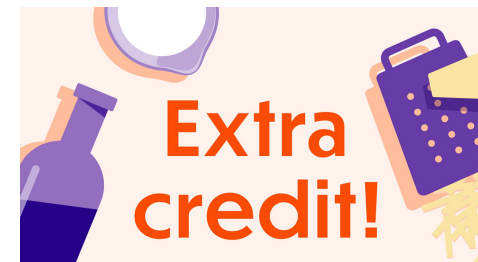
4. Season refried beans

Heat **1 tablespoon oil** in same skillet over medium. Add **2 $\frac{1}{4}$ teaspoons taco seasoning** and **remaining garlic**; cook until fragrant, 30 seconds. Add **beans and their liquid**. Cook over medium-high until liquid is reduced by half, 2–3 minutes. Remove from heat. Mash beans and **1 tablespoon butter** with a potato masher or fork. Season to taste with **salt and pepper**.



5. Finish & serve

Brush **tortillas** generously with **oil** and transfer to a rimmed baking sheet. Bake on center oven rack until lightly browned in spots, about 8 minutes. Flip tortillas. Top with **refried beans** and **grated cheese**. Return to oven and bake until cheese melts, 3–4 minutes. Serve **tostadas** with **corn and tomato salad** alongside. Enjoy!



6. Make it meaty!

Top these veggie tostadas with grilled chicken strips or even crispy, rendered chorizo sausage for a little kick.