



DINNERLY



Pinto Bean & Cheddar Tostadas with Fresh Corn & Tomato Salad

 20-30min  4 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

- plum tomatoes
- garlic
- canned pinto beans
- taco seasoning
- ears of corn

WHAT YOU NEED

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

TOOLS

- 2 rimmed baking sheets
- large skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 450.0kcal, Fat 29.0g, Proteins 10.0g, Carbs 38.0g



1. Prep ingredients

Preheat oven to 450°F with racks in the center and upper third. Peel and finely chop **2 teaspoons garlic**. Shuck corn, removing any strings, then cut kernels from cob. Core **tomato**, then finely chop.



2. Marinate tomatoes

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



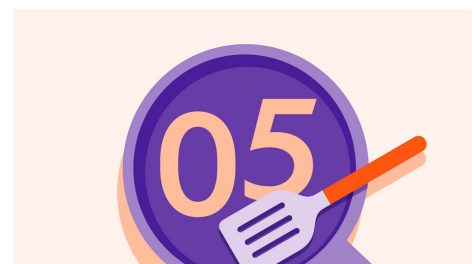
3. Cook corn

Heat **2 tablespoons oil** in a large 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, 3–4 minutes. Transfer to bowl with **tomatoes**. Return skillet to stovetop.



4. Season refried beans

Heat **2 tablespoons oil** in same skillet over medium. Add **1½ tablespoons 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, 5–6 minutes. Remove from heat. Mash beans with **2 tablespoons butter**. Season to taste with **salt and pepper**.



5. Finish & serve

Brush **tortillas** generously with **oil** and place on 2 rimmed baking sheets. Bake on center and top racks until lightly browned in spots, 8–10 minutes, rotating trays halfway. Flip tortillas. Top with **refried beans** and **cheese**. Return to oven until cheese melts, 5–6 minutes, rotating half way through. Serve **tostadas** with **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.