

**PICKY EATER PROOF**

## Corn & Cheddar Tostadas

with Black Beans & Salsa Fresca



20-30min



2 Servings

When corn is in season, we like to work it into dinner where ever we can. Here we add fresh corn kernels to a hearty black bean and cheddar cheese topping for these crunchy tostadas. The salsa fresca is a traditional combo of finely chopped tomatoes, cilantro, jalapeño, shallots, and lime juice. Half is tossed with crunchy romaine to make a refreshing salad, while the rest is spooned over the t...

## What we send

- tomatoes on the vine
- shredded cheese
- corn
- (6-inch) corn tortillas
- canned black beans
- shallot
- fresh cilantro
- fresh jalapeño
- lime
- romaine heart

## What you need

- kosher salt & ground pepper

## Tools

- fine-mesh sieve
- skillet
- potato masher or fork
- 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.

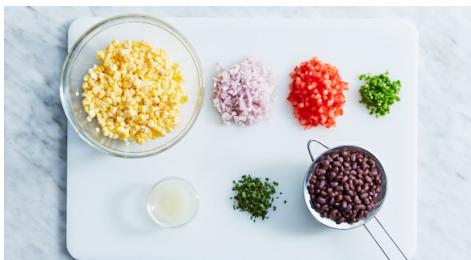
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 750kcal, Fat 30g, Carbs 86g, Proteins 35g



### 1. Prep ingredients

Peel and finely chop **shallot**. Core and finely chop **tomato**. Halve **jalapeño**, remove stem, core, and seeds, then finely chop. Finely chop **cilantro leaves and stems** together. Juice **lime**. Drain and rinse **black beans**.



### 4. Add cheese

Remove skillet from heat. Add **remaining cilantro** and **half of the cheese**. Stir until just combined. Season to taste with **salt** and **pepper**. Preheat broiler with a rack in the center of the oven.



### 2. Make salsa fresca

In a medium bowl, combine **tomatoes, lime juice, 2 tablespoons of the chopped jalapeño** (or more depending on heat preferences), and **half each of the shallots and cilantro**. Toss to combine. Season to taste with **salt** and **pepper**. In a separate bowl, coarsely mash **beans** with a potato masher or fork.



### 5. Broil tortillas

Place **tortillas** on a rimmed baking sheet. Brush both sides with **oil**. Broil on center rack until crisp, 1-2 minutes per side (watch closely as broilers vary). Divide **corn-bean mixture** between tortillas and spread, leaving a ¼-inch border all around. Top with **half of the cheese** (save rest for own use). Broil until bubbling, 1-2 minutes (watch closely).



### 3. Cook corn & beans

In a medium skillet, heat **1 teaspoon oil** over medium. Add **remaining shallots, ½ teaspoon salt**, and **a few grinds pepper**. Cook until softened, 3 minutes. Add **corn** and **2 tablespoons water**, and cook until softened, about 5 minutes. Add **mashed black beans** to skillet and cook until heated through, about 1 minute.



### 6. Finish & serve

Thinly slice **romaine** crosswise, discarding end. In a medium bowl, toss romaine with **half of the salsa fresca** and **1 teaspoon oil**. Season to taste with **salt** and **pepper**. Spoon the **remaining salsa fresca** over the **tostadas**. Serve with **salad** alongside. Enjoy!