



Black Bean & Veggie Nachos

with Pico de Gallo & Crema



30-40min



4 Servings

We love ingredients that don't just taste good but are good for you too! Hearty black beans have a mild flavor and a creamy texture. But, these small legumes are a powerhouse ingredient packing some serious protein, fiber, and are high in vitamins and minerals like folate and magnesium.

What we send

- (6-inch) flour tortillas ¹
- sharp cheddar cheese ⁷
- plum tomatoes
- red onion
- roasted red peppers
- fresh cilantro
- corn
- sour cream ⁷
- canned black beans
- taco seasoning

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- rimmed baking sheet
- colander
- skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 40g, Carbs 91g, Proteins 38g



1. Bake tortilla chips

Preheat oven to 400°F with racks in lower and upper thirds. Lightly brush **8 of the tortillas** with **oil** (save rest), then stack; cut each into 8 wedges. Divide among 2 baking sheets, toss tortillas with **a pinch of salt**; spread into a single layer. Bake on upper and lower racks, rotating halfway, until chips are golden and crisp, 5-10 minutes (watch closely).



4. Cook beans

Heat **1½ tablespoons oil** in a large ovenproof skillet over medium-high. Add **remaining onion**; cook, stirring, until softened, 1-2 minutes. Add **beans, corn, peppers, remaining chopped cilantro, 1½ tablespoons taco seasoning** and **¾ cup water**. Cook until water is mostly evaporated, 4-5 minutes. Season with **salt** and **pepper**. Transfer to a bowl. Wipe out skillet.



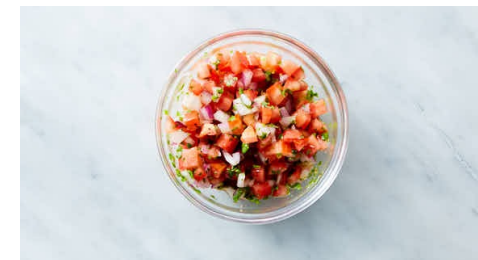
2. Prep ingredients

Drain and rinse **beans**. Peel and finely chop **1½ cups onion**. Thinly slice **peppers**. Reserve **a few cilantro leaves** for step 6, then finely chop remaining leaves and stems. Halve **tomatoes** then cut into ¼-inch pieces. Coarsely grate **cheddar** using the large holes of a box grater, if necessary.



5. Bake nachos & make crema

Brush skillet with **oil**. Layer **half of the tortilla chips** in bottom. Spoon **half of the bean filling** on top; sprinkle **half of the cheese** over. Repeat one more layer with remaining chips, filling, and cheese. Bake on top rack until cheese is melted, 3-5 minutes (watch closely). In a small bowl, slightly thin **sour cream** by mixing in 1 teaspoon water as needed.



3. Make pico de gallo




In a small bowl, stir to combine **tomatoes, 2 tablespoons oil, 2 teaspoons vinegar, half of chopped cilantro, and ½ cup of chopped onion**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Spoon **pico de gallo** over **nachos**, **drizzle crema** on top and garnish with **reserved cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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