



## Refried Bean & Cheese Tostadas

with Corn Salsa & Chipotle Crema



30-40min



4 Servings

What makes tostadas so good? It's all about the layers of texture, and this dish has it all. Tostada (meaning "toasted" in Spanish) totally lives up to its name—we bake flaky flour tortillas until they are golden and crisp, then top them with creamy mashed refried beans, a charred corn salsa, and a zesty chipotle crema. Cook, relax, and enjoy!

## What we send

- lime
- pinto beans
- corn
- scallions
- baby spinach

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- 2 rimmed baking sheets
- 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 790.0kcal, Fat 44.0g, Proteins 25.0g, Carbs 78.0g



### 1. Prep ingredients

Preheat oven to 400°F with racks in upper and lower third. Trim ends of **scallion**, then thinly slice, keeping dark greens separate. Finely chop **chipotle**, if necessary. Grate **cheddar** on the large holes of a box grater, or chop into small pieces. Squeeze **2 tablespoons lime juice**. Prick **tortillas** all over with a fork, then lightly brush with **oil** on both sides.



### 4. Make tostadas

Divide **tortillas** between 2 rimmed baking sheets. Bake in upper and lower thirds of oven until lightly browned and crisp, about 3 minutes per side (watch closely.) Remove from oven and divide **bean mixture** between tortillas (about **¼ cup each**) spreading evenly to coat. Top with **cheddar**, return to oven, and bake until cheese is melted, about 3 minutes more.



### 2. Make salsa

Heat **2 tablespoons oil** in a large skillet over high until very hot. Add **corn**; cook 2 minutes without stirring until well browned on one side. Stir, cook, 1 minute more. Transfer corn to a small bowl. Mix in **1 tablespoon lime juice**, **all but 2 tablespoons dark scallion greens**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**. Rinse and dry skillet.



### 5. Make crema

In a small bowl, stir together **sour cream**, **1 teaspoon lime juice**, **2-3 teaspoons chipotle** (depending on spice preference). Thin sauce by adding **1 teaspoon of water** at a time to make a spoonable sauce. Season to taste with **salt** and **pepper**.



### 3. Cook beans

Heat **2 tablespoons oil** in same skillet over medium-high. Add **scallion white and light greens**, and **3-4 teaspoons chipotle** (depending on heat preference), and cook, about 1 minute. Add **beans and their liquid**. Simmer, stirring, until mixture is reduced to **2 cups**, about 7 minutes. Season to taste with **salt** and **pepper**.



### 6. Make salad & serve

In a medium bowl, whisk together **remaining lime juice**, **2 tablespoons oil**, and **a pinch each salt, pepper and sugar**. Toss in **spinach**. Top **bean tostadas** with **corn salsa**, **reserved dark scallion greens**, and **chipotle crema**. Serve **salad** alongside. Enjoy!