



DINNERLY



Refried Bean & Cheese Tostadas with Fresh Tomato Salsa

 30-40min  4 Servings

Tostadas are a great dinner choice because they can be anything you want them to be—the crispy tortilla base is the foundation to the bites of your dreams! Be the architect of your own dinnertime destiny! We've gone with refried beans, melty cheddar, and a fresh pico de gallo tomato salsa this time around. We've got you covered!

WHAT WE SEND

- canned pinto beans
- garlic
- scallions
- plum tomatoes
- chorizo chili spice blend

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper

TOOLS

- 2 rimmed baking sheets
- box grater
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 670.0kcal, Fat 26.0g, Proteins 26.0g, Carbs 84.0g



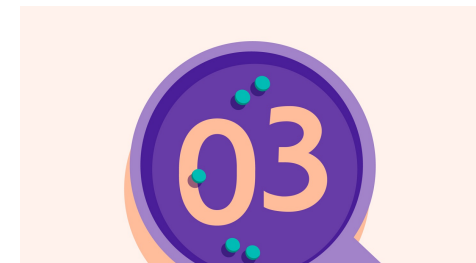
1. Make tomato salsa

Preheat oven to 450°F with racks in the upper and lower thirds. Cut **tomatoes** into ¼-inch pieces. Trim ends from **scallions** and thinly slice. Peel and finely chop **1 tablespoon garlic**. Coarsely grate **cheddar**. In a medium bowl, combine, tomatoes, half of the scallions, ½ teaspoon of the garlic, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



2. Cook tortillas

Brush **tortillas** liberally with **oil** on both sides. Arrange in a single layer between two rimmed baking sheets. Bake on the upper and lower racks until lightly browned, 3–5 minutes. Flip and press out air pockets with a spatula, then continue baking until crisp and browned, 3–5 minutes (watch closely).



3. Sauté aromatics

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **remaining scallions** and cook, stirring, until softened, about 2 minutes. Add **chorizo chili spice blend** and **remaining garlic**, and cook until fragrant, about 30 seconds.



4. Cook beans

Add **beans and their liquid**, ½ **teaspoon salt**, and **2 teaspoons vinegar** to skillet. Bring to a boil over high heat. Reduce heat to medium-high, and cook, coarsely mashing beans with a potato masher, until reduced to 3 cups, about 8 minutes. Stir in ⅓ of the **cheese**, and season to taste with **salt** and **pepper**.



5. Finish & serve

Spread **beans** on the **tortillas** and top with **cheese**. Return to the upper and lower oven racks and bake until cheese is melted, about 3 minutes. Top with **fresh tomato salsa** and serve. Enjoy!



6. Take it to the next level

You've already got a fresh pico de gallo tomato salsa as a topper for these tostadas, but why stop there? Guacamole, sour cream, hot sauce, pickled shallots! The sky's the limit, literally - pile it up!