





Veggie Taco Salad

with Kidney Beans & Crispy Tortillas

 20-30min  2 Servings

We dreamed up a lighter version of beloved taco salad that we could chow down on all summer long! This veggie version that includes flavorful marinated beans instead of the usual ground meat. Grape tomatoes soften and sweeten for a few minutes in the oven. Everything tops crunchy homemade tortilla chips, including sour cream, sliced scallions, and crisp romaine. Cook, relax, and enjoy!

What we send

- apple cider vinegar
- romaine heart
- can kidney beans
- scallions
- fresh cilantro
- 2, 6-inch yellow corn tortillas
- garlic
- pint grape tomatoes
- taco seasoning

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- colander
- medium skillet
- 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 450.0kcal, Fat 25.5g, Proteins 14.7g, Carbs 49.2g



1. Bake tortilla strips

Preheat oven to 450°F with top rack in upper third. Stack **tortillas**, then cut into 8 wedges. Transfer to rimmed baking sheet. Toss with **1 tablespoon oil** and **a pinch each salt and pepper**. Spread into an even layer. Bake until crisp and just beginning to brown, 5-7 minutes (watch closely as ovens vary). Transfer to a plate (reserve baking sheet for Step 3).



4. Roast tomatoes

On reserved baking sheet, toss **½ of the tomatoes** (save rest for own use) with **1 teaspoon oil, and a pinch each salt and pepper**. Roast on same upper rack until just beginning to brown, about 5 minutes. Transfer to bowl with **beans** and stir gently to combine.



2. Prep ingredients

Drain and rinse **beans**. Peel and finely chop **1 large clove garlic**. Trim ends from **scallions**, then thinly slice. Finely chop **cilantro leaves and stems**.



5. Season sour cream

In a small bowl, combine **sour cream, remaining cilantro, and 2 teaspoons each water and oil**. Season to taste with **salt and pepper**.



3. Marinate beans

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **garlic**; cook until fragrant, 1 minute. Add **beans, 2 teaspoons taco seasoning, and 2 tablespoons water**. Cook, stirring, until warm, 2 minutes. Transfer to a heatproof bowl and add **vinegar, ½ each the scallions and cilantro, and ¼ teaspoon each salt and pepper**. Set aside, stirring occasionally.



6. Assemble salad

Thinly slice **romaine** crosswise, discarding core end. In a large bowl, toss romaine and **chips** with **1 teaspoon oil and a pinch each salt and pepper**. Spoon onto plates and top with **marinated beans, tomatoes, and accumulated juices**. Dollop **sour cream** on top and garnish with **remaining scallions**. Enjoy!