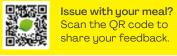


Zesty Black Bean Taquitos

with Monterey Jack Cheese and Fresh Salad

Veggie

30 Minutes











Black Beans Flour Tortillas





Sweet Bell Pepper







Yellow Onion

Spring Mix







Monterey Jack Cheese, shredded

Tomato Sauce Base





Chipotle Sauce

Enchilada Spice Blend





Rice Vinegar



Start here

- Before starting, preheat the oven to
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 4 person Ingredient

Bust out

Baking sheet, measuring spoons, silicone brush, strainer, large bowl, parchment paper, large non-stick pan

Ingredients

| ingi calcines | | |
|--------------------------------|----------|----------|
| | 2 Person | 4 Person |
| Black Beans | 370 ml | 740 ml |
| Flour Tortillas | 6 | 12 |
| Sweet Bell Pepper | 160 g | 320 g |
| Baby Tomatoes | 113 g | 227 g |
| Yellow Onion | 113 g | 226 g |
| Spring Mix | 56 g | 113 g |
| Monterey Jack Cheese, shredded | 1 cup | 2 cups |
| Tomato Sauce Base | 2 tbsp | 4 tbsp |
| Chipotle Sauce | 2 tbsp | 4 tbsp |
| Enchilada Spice Blend | 1 tbsp | 2 tbsp |
| Rice Vinegar | 1 tbsp | 2 tbsp |
| Sugar* | 1/4 tsp | ½ tsp |
| Oil* | | |
| Salt and Pepper* | | |

^{*} Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.
- Halve tomatoes.



Cook veggies

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp (2 tbsp) oil, onions and 3/4 of the peppers. Cook, stirring occasionally, until softened and golden, 5-6 min.
- Meanwhile, using a strainer, drain and rinse black beans.
- Add black beans to a large bowl, then, using the back of a fork, lightly mash beans until they just burst.



- Add Enchilada Spice Blend to veggies. Cook, stirring often, until fragrant, 30 sec.
- Remove pan from heat. Add tomato sauce base, chipotle sauce and black beans.
- Season with salt and pepper, then stir to combine.



Assemble and bake taquitos

- Arrange tortillas on a clean surface.
- Using a spoon, divide bean mixture down the middle of each tortilla.
- Sprinkle half the cheese over top.
- Roll tortillas tightly over filling, then arrange them on a parchment-lined baking sheet, seam-side down.
- Brush taquitos with 1 tsp (2 tsp) oil, then sprinkle remaining cheese over top.
- Bake in the **middle** of the oven until goldenbrown, 7-10 min.



Prep salad dressing

• Meanwhile, add vinegar, 1 tbsp (2 tbsp) oil, and 1/4 tsp (1/2 tsp) sugar to the same bowl used to mash black beans. Season with salt and **pepper**, then stir to combine.



Finish and serve

- Add tomatoes, spring mix and remaining peppers to bowl with dressing. Toss to coat.
- Divide taquitos and salad between plates.

Dinner Solved!