



Zesty Black Bean Taquitos

with Monterey Jack Cheese and Fresh Salad

Veggie 30 Minutes



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Black Beans



Flour Tortillas



Sweet Bell Pepper



Baby Tomatoes



Yellow Onion



Spring Mix



Monterey Jack
Cheese, shredded



Tomato Sauce Base



Chipotle Sauce



Enchilada Spice
Blend



Rice Vinegar

HELLO CHIPOTLE SAUCE

An effortless way to add sweet smoky heat to any dish!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

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

Ingredients

	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*	¼ 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**.



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 golden-brown, 7-10 min.



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, **onions** and **¾ 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.



Prep salad dressing

- Meanwhile, add **vinegar**, **1 tbsp** (2 tbsp) **oil**, and **¼ tsp** (½ tsp) **sugar** to the same bowl used to mash **black beans**. Season with **salt** and **pepper**, then stir to combine.



Finish taquito filling

- 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.



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!



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