



INGREDIENTS

2 PERSON | 4 PERSON



6 | 12
Flour Tortillas
Contains: Soy, Wheat



2 | 4
Scallions



1 | 2
Tomato



1 | 2
Jalapeño



1 | 2
Lime



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



16 oz | 32 oz
Old El Paso Refried
Black Beans



1 | 2
Tofu
Contains: Soy



1 TBSP | 2 TBSP
Mexican Spice
Blend



1 | 2
Veggie Stock
Concentrate



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

TOSTADAS

Crispy flat tortillas with an array
of tempting toppings

BLACK BEAN TOFU TOSTADAS

with Pico de Gallo & Lime Crema



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1030



OLD EL PASO REFRIED BLACK BEANS

Old El Paso Refried Black Beans are made with just the right amount of spices and are the perfect base for any Tex Mex meal or side dish.



FORK IT OVER

Prick your tortillas all over with a fork to prevent air pockets and puffiness—this will create a level surface for your toppings!

BUST OUT

- Zester
- Strainer
- Paper towels
- Large bowl
- Baking sheet
- Medium bowl
- Small bowl
- Medium pot
- Can opener
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 7 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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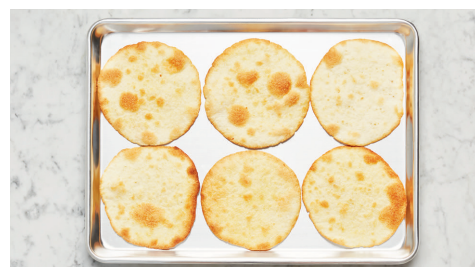
1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat the oven to 450 degrees. **Wash and dry produce.**
- Dice **tomato** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat.
- Open and drain **tofu**; press out excess water with paper towels. In a large bowl, crumble tofu into small pieces (**similar to the texture of ground meat**).



4 WARM BEANS

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **refried beans** and cook until warmed through, 1-2 minutes. Reduce heat to low and stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted.
- Keep covered off heat until ready to serve.



2 BAKE TORTILLAS

- Drizzle **tortillas** with **1 TBSP olive oil (2 TBSP for 4 servings)**; brush or rub to coat both sides. Arrange on a baking sheet in a single layer (**divide between 2 sheets for 4**). Gently prick each tortilla in a few places with a fork.
- Bake on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side. (**For 4, bake on top and middle racks; flip tortillas and swap rack positions halfway through.**) **TIP: Watch carefully—tortillas brown fast!**



5 COOK TOFU

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **scallion whites** and cook, stirring, until fragrant, 30-60 seconds.
- Add another **drizzle of oil, tofu, Mexican Spice Blend**, and **½ tsp salt (1 tsp for 4 servings)**. Cook, stirring occasionally, until tofu is browned, 3-5 minutes.
- Stir in **stock concentrate** and **½ cup water (¾ cup for 4)**. Simmer until thickened, 1-2 minutes.



3 MAKE PICO & CREMA

- Meanwhile, in a medium bowl, combine **tomato, scallion greens, juice from half the lime**, and a **pinch of salt and pepper**.
- In a small bowl, combine **sour cream** and **lime zest**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt.



6 FINISH & SERVE

- Divide **tortillas** between plates; spread each with **refried beans**. Top with **tofu mixture, pico de gallo, Mexican cheese blend**, and **crema**. Sprinkle with as much **jalapeño** as you like; serve **tostadas** with **remaining lime wedges** on the side.