

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Scallions





13.4 oz | 26.8 oz Black Beans



1 TBSP | 2 TBSP Southwest Spice Blend



1 | 2 Tex-Mex Paste



½ Cup | 1 CupWhite Cheddar
Cheese
Contains: Milk



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



2 TBSP | 4 TBSP Smoky Red Pepper Crema Contains: Milk, Soy



6 | 12 Flour Tortillas Contains: Wheat

HELLO

SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

CHEESY BLACK BEAN TACOS

with Poblano & Smoky Red Pepper Crema



PREP: 3 MIN

COOK: 15 MIN

CALORIES: 850

9



RAISE THE CHAR

In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Large pan
- Strainer
- Paper towels
- Cooking oil (1 tsp | 1 tsp)

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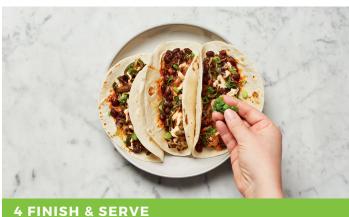
- · Wash and dry all produce.
- Trim and thinly slice scallions, separating whites from greens. Halve, core, and thinly slice poblano crosswise into strips.



• Heat a drizzle of oil in a large pan over medium-high heat. Add **poblano** and cook, stirring, until softened, 5-6 minutes. TIP: If needed, add a splash of water to help poblano soften.



- While poblano cooks, drain and rinse beans.
- Once **poblano** is softened, stir in **scallion whites** and 2 tsp Southwest Spice (4 tsp for 4 servings). (Be sure to measure the Southwest Spice—we sent more.) Cook until fragrant, 30 seconds.
- Add beans, Tex-Mex paste, and 1/4 cup water (1/3 cup for 4). Cook, stirring, until filling is combined and thickened, 2-3 minutes.



- Sprinkle black bean filling with white cheddar and Mexican cheese. Cover pan until cheese melts, 1-2 minutes. Turn off heat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with black bean filling, smoky red pepper crema, and scallion greens. Serve.