



# CHEESY CORN TOSTADAS

with Black Beans and Tomato



## HELLO TOSTADAS

Crispy flat tortillas with plenty of surface area for adding all the toppings your heart desires

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 730**



Corn on the Cob



Black Beans



White Wine Vinegar



Cilantro



Flour Tortillas  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)



Roma Tomato



Shallot



Lime



Jalapeño



Fry Seasoning



Monterey Jack Cheese  
(Contains: Milk)



## START STRONG

To prep the corn, lay the cob flat on your cutting board and cut down the sides to remove the kernels, rotating as necessary to get them all.

## BUST OUT

- Strainer
- Aluminum foil
- Zester
- Baking sheet
- 3 Small bowls
- Small pot
- Medium pan
- Potato masher
- Sugar (½ tsp | 1 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Corn on the Cob 1 | 2
- Roma Tomato 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Shallot 1 | 2
- Lime 1 | 2
- Cilantro ¼ oz | ½ oz
- Jalapeño 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Flour Tortillas 6 | 12
- Fry Seasoning 1 TBSP | 2 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Monterey Jack Cheese ¼ Cup | ½ Cup

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 400 degrees. Cut **corn kernels** from cob. Finely dice **tomato**. Drain **beans**, reserving liquid. Halve, peel, and thinly slice **shallot**. Zest ½ tsp zest from **lime**, then cut into quarters. Roughly chop **cilantro**. Thinly slice **jalapeño**, removing ribs and seeds first for less heat.



## 4 WARM BEANS

Heat a large drizzle of **oil** in a small pot over medium heat. Add **beans** and half the **fry seasoning**. Cook until beans are slightly soft, 2-3 minutes. Add ¼ **cup bean liquid** and a pinch of **salt**. Reduce heat to medium low and cook, stirring occasionally, until fully warmed through, 1-2 minutes. Mash with a potato masher or fork until mostly smooth.



## 2 PICKLE SHALLOT AND CHAR CORN

Toss **shallot**, **vinegar**, and ½ **tsp sugar** in a small bowl. Season with **salt** and **pepper**. Set aside. Heat a drizzle of **olive oil** in a medium pan over high heat. Add **corn** and cook, tossing occasionally, until lightly charred, 3-4 minutes. Season with salt and pepper. Remove from pan and set aside.



## 5 COAT CORN AND MAKE CREMA

Stir together **corn**, **juice** from one lime quarter, 1 **TBSP sour cream** (save the rest for the crema), **cheese**, and remaining **fry seasoning** in a small bowl. Season with **salt** and **pepper**. In another small bowl, combine remaining sour cream, 1 **TBSP cilantro**, **lime zest**, a squeeze of lime juice, and 1 **TBSP water**. Season with salt and pepper.



## 3 MAKE TOSTADAS

Place **tortillas** on a foil-lined baking sheet and sprinkle with a large drizzle of **olive oil** and a big pinch of **salt**. Using tongs, gently turn tortillas to coat all over, then spread out in a single layer on sheet. Bake in oven for 6 minutes, then flip and bake until golden brown, 4-6 minutes more. Set aside to cool slightly. **TIP:** Place on a wire rack to cool faster.



## 6 ASSEMBLE TOSTADAS

Divide **tortillas** between plates. Spread each with **beans**, then top with **tomato**, **corn mixture**, and **shallot**. Drizzle with **crema**. Sprinkle with remaining **cilantro** and **jalapeño** (to taste).

## CHOW DOWN!

You can dig in with a fork, but we like to eat tostadas with our hands.

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