



SMOKY BLACK BEAN AND CORN TOSTADAS

with Pico de Gallo and Lime Crema



HELLO TOSTADAS

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 960**

- 
Lime
- 
Jalapeño
- 
Roma Tomato
- 
Black Beans
- 
Corn
- 
Flour Tortillas
(Contains: Wheat)
- 
Cilantro
- 
Yellow Onion
- 
Sour Cream
(Contains: Milk)
- 
Ancho Chili Powder
- 
Southwest Spice Blend
- 
Mexican Cheese Blend
(Contains: Milk)

START STRONG

When we instruct you to chop both cilantro leaves *and* stems in step 1, we mean it! Those tender stems that usually end up in the garbage add so much flavor and texture to your dish.

BUST OUT

- Zester
- Paper towels
- Strainer
- Large pan
- 2 Small bowls
- Baking sheet
- 2 Medium bowls
- Medium pot
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Jalapeño 1 | 2
- Lime 1 | 2
- Yellow Onion 1 | 2
- Black Beans 13.4 oz | 26.4 oz
- Sour Cream 4 TBSP | 8 TBSP
- Ancho Chili Powder 1 tsp | 2 tsp
- Corn 13.4 oz | 26.8 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- Mexican Cheese Blend ½ Cup | 1 Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position and preheat broiler to high (or oven to 500 degrees). **Wash and dry all produce.** Dice **tomato**. Chop **cilantro** leaves and stems, keeping them separate. Deseed and finely dice **jalapeño**. Zest and quarter **lime**. Halve, peel, and dice **onion**. Drain **beans**, reserving liquid in a small bowl.



4 CHAR CORN

Meanwhile, drain **corn** and pat dry with paper towels. (**TIP:** The drier your corn, the less likely it is to pop.) Heat a large dry pan over medium-high heat. Add corn and cook, without stirring, until browned on bottom, about 4 minutes. Add **1 TBSP Southwest Spice** and a pinch of **salt** and **pepper**. Continue to cook, stirring, until browned all over, about 1 minute more. Turn off heat; transfer to a second medium bowl.



2 MAKE SALSA AND CREMA

In a medium bowl, combine **tomato**, **cilantro leaves**, half the **jalapeño**, juice from **2 lime wedges** (4 wedges for 4 servings), and **2 TBSP onion** (3 TBSP for 4 servings); season with **salt** and **pepper**. In a second small bowl, combine **sour cream** and **lime zest** (to taste). Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with salt and pepper.



5 CRISP TORTILLAS

Place **tortillas** on a baking sheet. Drizzle on both sides with **olive oil**; rub all over to coat. Poke all over with a fork. Broil, flipping halfway through, until lightly browned, 1-2 minutes per side. **TIP:** Tortillas brown quickly! Keep a close eye on them.



3 MASH BLACK BEANS

Heat a large drizzle of **oil** in a medium pot over medium-high heat. Add remaining **onion** and cook, stirring, until softened, 2-3 minutes. Add **beans**, **chili powder**, and **cilantro stems**. Cook, stirring, until fragrant and thoroughly combined, 2-3 minutes. Add **bean liquid** and a pinch of **salt**. Cook until thickened, 4-5 minutes. Turn off heat; mash beans until mostly smooth.



6 ASSEMBLE TOSTADAS

Spread **tortillas** with **beans**. Evenly top with **cheese**, **corn**, **salsa**, **crema**, and remaining **jalapeño** (to taste). Serve with remaining **lime wedges** on the side for squeezing over.

CHOW DOWN

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

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