



CHEESY CORN TOSTADAS

with Black Beans and Tomato



HELLO TOSTADAS

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

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 750**

-  Corn
-  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

Charring your corn adds a smoky-sweet flavor—just be careful as it cooks in step 2. It's natural for kernels to pop a bit. Make sure to drain and dry thoroughly before adding to the pan, or use a splatter screen if you have one.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Corn 6.7 oz | 13.4 oz
- 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 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Drain **corn** and pat dry with paper towels. Finely dice **tomato**. Drain **beans**, reserving liquid. Halve, peel, and thinly slice **shallot**. Zest **lime** until you have ½ tsp; quarter lime. 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 warmed through, 1-2 minutes. Mash with a potato masher or fork until mostly smooth.

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2 PICKLE SHALLOT AND CHAR CORN

In a small bowl, toss **shallot, vinegar,** and ½ **tsp sugar**. Season with **salt** and **pepper**. Set aside. Heat a medium nonstick pan over high heat. (If your pan isn't nonstick, heat with a drizzle of olive oil.) Add half the **corn** (save rest for another use) and cook, stirring occasionally, until lightly charred, 3-4 minutes. (**TIP:** If corn begins to pop, cover pan.) Season with salt and pepper.



5 COAT CORN AND MAKE CREMA

In a second small bowl, combine **charred corn**, juice from **1 lime wedge**, **1 TBSP sour cream** (save the rest for the crema), **cheese**, and remaining **Fry Seasoning**. Season with **salt** and **pepper**. In a third 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 BAKE TORTILLAS

Place **tortillas** on a foil-lined baking sheet and top 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. Prick each tortilla a few times to prevent puffing when baking. Bake 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 **pickled 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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