## **EveryPlate**

## WE'RE HERE FOR YOU

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## WHAT WE SEND (2 servings | 4 servings)

**★ Keep refrigerated**



Roma Tomato \*



(1 | 2)



Garlic



(2 Cloves | 4 Cloves)



Veggie Stock Concentrate (1 | 2)



**Red Onion** 

(1 | 2)

Sour Cream \* (2 | 4)Contains: Milk



Flour Tortillas\* (1 | 2)Contains: Wheat





Southwest Spice (1 | 2)



Shredded Pepper Jack\* (1 | 2) Contains: Milk



Jalapeño \* (1 | 1)



**Black Beans** (1 | 2)



PREP IN 10 MIN

If you chose to add a protein when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



**Ground Beef** 

(8 oz | 16 oz)

Cooking Oil @

READY IN 35 MIN

## WHAT YOU'LL NEED

**Kosher Salt** Black Pepper

**Butter** (1 TBSP | 2 TBSP) Cooking Oil (4 tsp | 8 tsp)

Contains: Milk

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Craving breakfast for dinner? (We. Feel. You.) If you've got some, fry up a couple eggs and add atop your tostadas. Psst—don't forget to snap a pic for the #gram!



Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce. Dice tomato. Halve, peel, and thinly slice onion; finely chop a few slices until you have 2 TBSP (4 TBSP for 4). Quarter lime. Finely chop jalapeño, removing ribs and seeds for less heat. Peel and finely chop garlic.



Heat a drizzle of oil and 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium—high heat. Add sliced onion and a pinch of salt; cook, stirring occasionally, until lightly browned and slightly softened, 4–6 minutes. Stir in garlic and remaining Southwest Spice; cook until fragrant, 30 seconds.



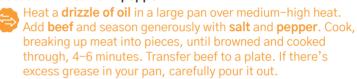


Drizzle **tortillas** with **1 TBSP oil** (2 TBSP for 4 servings); brush or rub to coat all over. Arrange on a baking sheet in a single layer (divide between 2 sheets for 4; it's OK if they overlap a bit). Gently prick each tortilla with a fork in a few places. Toast on top rack, flipping halfway through, until lightly golden, 4–5 minutes per side. (For 4, toast on top and middle racks. Flip tortillas and swap rack positions halfway through baking—watch carefully to avoid burning.)

Ground Beef is fully cooked when internal temperature reaches 160 degrees.



In a small bowl, combine tomato, chopped onion, a big squeeze of lime juice, and as much jalapeño as you like. Season with salt and pepper. In a separate small bowl, combine sour cream, 1/4 tsp Southwest Spice (1/2 tsp for 4 servings; you'll use the rest in the next step), and a squeeze of lime juice. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.





Stir in beans and their liquid, stock concentrate, and ¼ cup water. Bring to a simmer and cook, stirring occasionally and mashing with a potato masher or the back of a spoon, until mixture is thick and creamy, 4–5 minutes. Season with salt and pepper. Turn off heat.



Carefully spread **tortillas** with **bean mixture**, then top with **cheese**. Return to oven until cheese melts, 2–3 minutes. Divide **tostadas** between plates; drizzle with **crema** and top with **spicy pico de gallo**. Serve with **remaining lime wedges** on the side.

Top bean mixture with beef before adding cheese.

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