














## BLACK BEAN & PEPPER JACK TOSTADAS

with Southwest Lime Crema & Spicy Pico de Gallo

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

\* Keep refrigerated

- |   |   |   |  |
|---|---|---|--|
| <br><b>Roma Tomato*</b><br>(1   2)             | <br><b>Red Onion</b><br>(1   2)  | <br><b>Lime*</b><br>(1   1)  | <br><b>Jalapeño*</b><br>(1   1)   |
| <br><b>Garlic</b><br>(2 Cloves   4 Cloves)     | <br><b>Sour Cream*</b><br>(2   4)<br><small>Contains: Milk</small>       | <br><b>Southwest Spice</b><br>(1   2)  | <br><b>Black Beans</b><br>(1   2) |
| <br><b>Veggie Stock Concentrate</b><br>(1   2) | <br><b>Flour Tortillas*</b><br>(1   2)<br><small>Contains: Wheat</small> | <br><b>Shredded Pepper Jack*</b><br>(1   2)<br><small>Contains: Milk</small> |  |

PREP IN **10 MIN** READY IN **35 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** 🍷

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Butter**  
(1 TBSP | 2 TBSP)  
Contains: Milk

**Cooking Oil**  
(4 tsp | 8 tsp)

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**\$20**



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!

1.



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**.

2.



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**, **¼ tsp Southwest Spice** ([½ 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**.

⇒ Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef** and season generously with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Transfer beef to a plate. If there's excess grease in your pan, carefully pour it out.

3.



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.

⇒ Use pan used for beef here.

4.



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.

5.



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.

6.



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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