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BLACK BEAN & PEPPER JACK TOSTADAS

with Southwest Lime Crema & Spicy Pico de Gallo

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Garlic
(2 Cloves | 4 Cloves)



**Flour
Tortillas***
(1 | 2)

Contains: Wheat



Black Beans
(1 | 2)



**Southwest
Spice**
(1 | 2)



**Veggie Stock
Concentrate**
(1 | 2)



**Shredded
Pepper Jack***
(1 | 2)

Contains: Milk



**Roma
Tomato***
(1 | 2)



Red Onion
(1 | 2)



Lime*
(1 | 1)



Jalapeño*
(1 | 1)



Sour Cream*
(2 | 4)

Contains: Milk

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Vegetable Oil
(4 tsp | 7 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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1.



Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry all 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'd 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**.

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.

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. Bake on top rack, flipping halfway through, until lightly golden, 4–5 minutes per side. (**For 4, bake on top and middle racks; flip tortillas and swap rack positions halfway through baking—watch carefully to avoid burning.**)

6.



Carefully spread **tortillas** with **bean mixture** and 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.