



VEGGIE LOADED TACOS

with Black Beans and Charred Corn

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated



Corn
(1 | 2)



Red Onion
(1 | 1)



Jalapeño *
(1 | 2)



Roma Tomato *
(1 | 2)



Lime *
(1 | 2)



Black Beans
(1 | 2)



Sour Cream *
(2 | 4)
Contains milk



Ancho Chili
Powder
(1 | 2)



Shredded
Pepper Jack *
(1 | 2)
Contains milk



Flour Tortillas *
(1 | 2)
Contains wheat

WHAT YOU'LL NEED

Vegetable Oil
(1 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains milk

CHEF'S TIP

Charring ingredients both brings out their natural sweetness and introduces serious depth of flavor. In the case of our corn, we're looking for the kernels to become dark brown on the outside (but still soft on the inside). Don't fret if the kernels pop—it just means the heat's doing its job!



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Small dice **tomato**. Quarter **lime**. Halve, peel, and finely chop **onion**. Thinly slice **half the jalapeño** into rounds; finely chop remaining jalapeño, removing ribs and seeds if you prefer less heat. Drain and rinse **corn**, then pat very dry with paper towels (**this will help reduce popping as it cooks in step 4**).



2. In a small bowl, combine **tomato**, a squeeze of **lime juice**, **1 TBSP onion** (**2 TBSP for 4 servings**), and as much **chopped jalapeño** as you'd like. Season with **salt and pepper**. In a separate small bowl, combine **sliced jalapeño**, juice from **half the lime**, and a pinch of **salt**. Set aside to quick-pickle.



3. Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **half the remaining onion**; season with **salt and pepper**. Cook, stirring, until softened, 3-4 minutes. Add **beans and their liquid** and **half the chili powder**. Reduce heat to medium. Simmer, stirring occasionally, until mixture has thickened, 6-8 minutes. Turn off heat; mash with a potato masher or a fork until smooth. Taste and season with **salt and pepper**.



4. Meanwhile, melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a large pan over high heat. Add **corn** and season with **salt and pepper**. Cook, stirring occasionally, until charred, 4-5 minutes. (**Cover pan if corn begins to pop!**) Turn off heat; stir in as much **remaining onion** as you like, **pickling liquid** from sliced jalapeño, **half the sour cream**, and **remaining chili powder**. Season with **salt and pepper**.



5. Spread one side of each **tortilla** with an even layer of **beans**. Place on a baking sheet and sprinkle with **cheese**. Bake until cheese is just melted, 2-3 minutes (**the tortillas should be soft, not crisp**). Divide between plates and fill with **corn mixture**, **salsa**, **remaining sour cream**, and **pickled jalapeño** to taste. Halve **remaining lime wedge** and serve on the side.

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