

Chipotle Chicken & Black Bean Tostadas

with Tomato-Radish Salsa

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**

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 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

 10 oz Chicken Breast Strips 

SWAPPED FOR:


 10 oz Thinly Sliced Beef 

 2 cloves Garlic

 2 Tbsps Grated Cotija Cheese


 2 tps Chipotle Chile Paste


 4 Flour Tortillas

 4 oz Grape Tomatoes


 1 oz Sliced Pickled Jalapeño Pepper

 ¼ cup Sour Cream

 1 15.5-oz can Black Beans

 3 oz Radishes

 2 Scallions

 1 Tbsp Light Brown Sugar

Cook along on the app



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*Ingredients may be replaced and quantities may vary.

"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the salsa

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel and roughly chop 2 cloves of **garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Drain and rinse the **beans**.
- Halve the **tomatoes**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Roughly chop the **pepper**. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes, sliced radishes, and as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



2 Cook & mash the beans

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until slightly softened.
- Add the **drained beans** and $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently and mashing the beans with the back of a spoon, 5 to 6 minutes, or until slightly thickened.
- Turn off the heat; stir in the **sour cream**. Taste, then season with salt and pepper if desired.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.



3 Make the sauce

- In a bowl, combine the **sugar, 1 tablespoon of warm water, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Stir until the sugar has dissolved.



4 Toast the tortillas

- Place the **tortillas** on a sheet pan.
- Using a fork, prick the tortillas all over to prevent air bubbles from forming. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Toast in the oven 4 to 6 minutes, or until lightly browned and crispy.
- Remove from the oven.



5 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the chicken is coated and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↔ CUSTOMIZED STEP 5 If you chose Beef

- Meanwhile, separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned beef** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the beef is coated and just cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

6 Assemble the tostadas & serve your dish

- Assemble the tostadas using the **toasted tortillas, mashed beans, cooked chicken, and salsa**.
- Serve the **tostadas** garnished with the **cheese and sliced green tops of the scallions**. Enjoy!



↔ CUSTOMIZED STEP 6 If you chose Beef

- Assemble the tostadas and serve your dish as directed, using the **cooked beef** (instead of chicken).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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