

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 1 Long Green Pepper







2 TBSP | 4 TBSP Vegan Mayonnaise



Tomato



Black Beans



5 tsp | 10 tsp White Wine Vinegar



Flour Tortillas Contains: Soy, Wheat



Tex-Mex Paste

Blue Corn Tortilla Chips Contains: Sesame



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

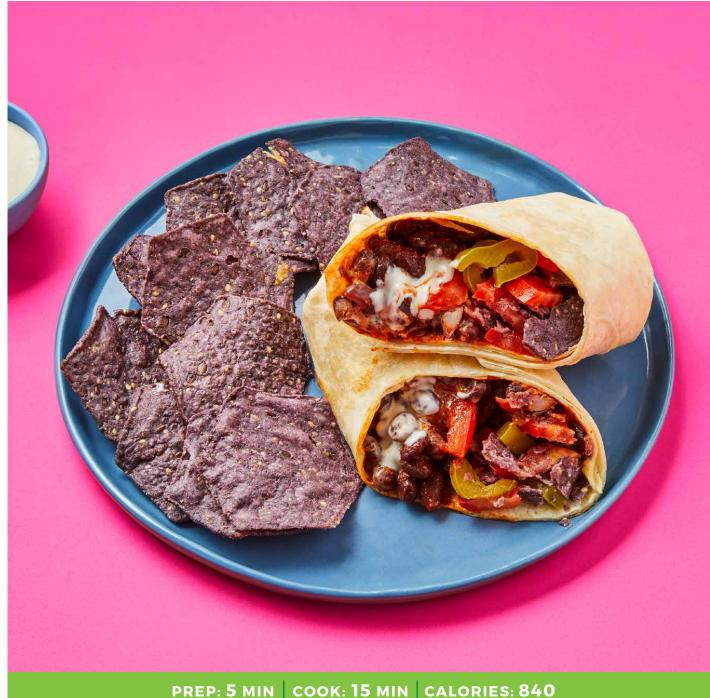
## **HELLO**

## **TEX-MEX PASTE**

A savory, spicy, and slightly sweet MVP flavor base

# **ONE-PAN VEGAN TEX-MEX BLACK BEAN WRAPS**

with Pickled Pepper, Tortilla Chips & Vegan Lime Mayo





#### **IN A PICKLE**

In Step 2, you'll microwave sliced green pepper in pickling liquid. The heat helps the sugar and salt dissolve, and speeds up the pickling process.



#### 1 PREP

- · Wash and dry produce.
- · Halve, core, and thinly slice half the green pepper into strips (all the green pepper for 4 servings). Drain beans. Quarter lime. Halve tomato lengthwise; thinly slice into half-moons.



### **2 PICKLE GREEN PEPPER**

- In a medium microwave-safe bowl. combine sliced green pepper, vinegar, 1 TBSP water, ½ tsp sugar, and ¼ tsp salt (2 TBSP water, 1 tsp sugar, and ½ tsp salt for 4 servings), then cover with plastic wrap.
- Microwave until softened 1 minute. Stir, then set aside to pickle.



• Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beans** and Tex-Mex paste; cook, stirring occasionally, until beans are coated evenly and warmed through, 2-3 minutes.

#### **BUST OUT**

- Strainer
- Large pan
- Medium bowl
- Small bowl
- Plastic wrap
- Paper towels
- Kosher salt
- Sugar (1/2 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)



### **4 MIX VEGAN LIME MAYO**

· Meanwhile, in a small bowl, combine mayonnaise and juice from half the lime (whole lime for 4 servings).



### **5 MAKE WRAPS**

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable. 20-30 seconds.
- Arrange tortillas on a clean work surface. Place beans on bottom twothirds of each tortilla, then top with tomato. Using your hands, roughly crush 3-4 tortilla chips over top. Sprinkle with as much pickled green pepper (draining first) as you like; drizzle with as much vegan lime mayo as vou like.
- Fold up bottom side of each tortilla over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form wraps.



and any remaining vegan lime mayo on the side.

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