



# ONE-PAN VEGAN TEX-MEX BLACK BEAN WRAPS

with Pickled Pepper, Tortilla Chips & Vegan Lime Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Long Green  
Pepper



1 | 2  
Tomato



1 | 2  
Black Beans



1 | 1  
Lime



5 tsp | 10 tsp  
White Wine  
Vinegar



1 | 2  
Tex-Mex Paste



2 TBSP | 4 TBSP  
Vegan Mayonnaise



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



3 oz | 6 oz  
Blue Corn Tortilla  
Chips  
Contains: Sesame



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HELLO

### TEX-MEX PASTE

A savory, spicy, and slightly sweet  
MVP flavor base



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 840



## 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.

## BUST OUT

- Strainer
- Large pan
- Medium bowl
- Small bowl
- Plastic wrap
- Paper towels
- Kosher salt
- Sugar (**½ tsp | 1 tsp**)
- Cooking oil (**1 tsp | 1 tsp**)

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### 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.



### 4 MIX VEGAN LIME MAYO

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



### 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.



### 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 two-thirds 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 you 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**.



### 3 WARM & SEASON BEANS

- 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.



### 6 SERVE

- Halve **wraps** on a diagonal; divide between plates.
- Serve with **remaining tortilla chips** and any **remaining vegan lime mayo** on the side.