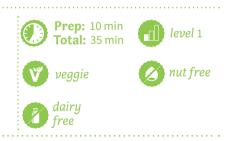


Mexican Tortilla Stacks

with Guacamole and Black Bean Salsa

For this recipe, we took classic Mexican ingredients and played with the presentation to create something that's as tasty to the eye as it is to the tongue. Consider it a savory version of a Napoleon!







Flour Tortillas

Oregano



Red Onion



Diced Tomatoes

Yellow Bell Pepper



Black Beans



Avocado

Lime

Ingredients		2 People	4 People	*Not Included .=
Flour Tortillas	1)	4	8	.⊑ Allergens
Oregano		1⁄4 OZ	1⁄2 OZ	
Diced Tomatoes		1 Box	2 Boxes	1) Wheat .드
Black Beans		1 Box	2 Boxes	
Avocado		1	2	_ ™_
Lime		1	2	Ruler 0 in 1
Cilantro		1⁄4 OZ	1/2 OZ	0 Ku
Red Onion		1	2	
Yellow Bell Pepper		1	2	
Sugar*		1⁄2 t	1 t	Tools
Oil*		2 t	4 t	Strainer, Large pan, Medium

bowl, Baking sheet, Small bowl

Nutrition per person Calories: 663 cal | Fat: 22 g | Sat. Fat: 4 g | Protein: 24 g | Carbs: 91 g | Sugar: 14 g | Sodium: 811 mg | Fiber: 28 g





leaves, then discard the stems. Halve the **lime**. **2** Make the tomato ragu: Heat a drizzle of **oil** in a large pan over medium heat. Add half the red onion, half the bell pepper, and cook, tossing for 4-5 minutes, until softened. Stir in the **diced** tomatoes, oregano, half the black beans, and 1/2 teaspoon sugar. Season generously with **salt** and **pepper**. Reduce the heat to low.

1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees. Halve, peel, and finely dice the **onion**. Core, seed, and finely dice the **bell pepper**. Drain and rinse the **black beans**. Roughly chop the cilantro leaves and stems. Roughly chop the oregano

3 Make the black bean salsa: In a medium bowl, combine the remaining black beans, remaining bell pepper, half the cilantro, and as much red onion as you like. Stir in the juice of half a lime and a drizzle of **oil**. Season with **salt** and **pepper**.



4 Toast the tortillas: Place the tortillas on a baking sheet and place in the oven for 3-5 minutes, until slightly crispy. Stir the remaining cilantro (reserving a pinch for the guacamole) into the tomato ragu.

5 Mash the guacamole: Halve, pit, and scoop the avocado flesh into a small bowl. Add a squeeze of **lime juice** and a pinch of **cilantro**. Mash with a fork until smooth. Season to taste with **salt** and **pepper**.

• Assemble: Start assembling the Mexican tortilla stacks in this order: tortilla, tomato ragu, black bean salsa, and guacamole. Repeat to make a second layer. Any leftover fillings can be enjoyed on the side! Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

