



JUN  
2016

## 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!



Prep: 10 min  
Total: 35 min



level 1



veggie



nut free



dairy  
free



Flour Tortillas



Oregano



Diced Tomatoes



Black Beans



Avocado



Lime



Cilantro



Red Onion



Yellow Bell  
Pepper

## Ingredients

	2 People	4 People
Flour Tortillas	4	8
Oregano	¼ oz	½ oz
Diced Tomatoes	1 Box	2 Boxes
Black Beans	1 Box	2 Boxes
Avocado	1	2
Lime	1	2
Cilantro	¼ oz	½ oz
Red Onion	1	2
Yellow Bell Pepper	1	2
Sugar*	½ t	1 t
Oil*	2 t	4 t

\*Not Included

## Allergens

1) Wheat

## Tools

Strainer, Large pan, Medium bowl, Baking sheet, Small bowl

Ruler

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**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

1



**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 leaves**, then discard the stems. Halve the **lime**.

2



**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 **½ teaspoon sugar**. Season generously with **salt and pepper**. Reduce the heat to low.

3



**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**.

5



**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**.

**6 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!

