

# Chipotle Chicken Tostadas

with Black Bean Mash & Tomato-Radish Salsa

2 SERVINGS

30-40 MINS

 Blue Apron

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These zesty, delightfully crunchy tostadas are piled high with our take on refried beans and tender chicken cooked in a spicy chipotle sauce, whose smoky heat is balanced by a fresh tomato and crisp radish salsa served on top.

## Ingredients

-  10 oz Chopped Chicken Breast
-  4 Flour Tortillas
-  1 15.5-oz can Black Beans
-  1 Lime
-  2 cloves Garlic
-  2 Scallions
-  4 oz Grape Tomatoes
-  3 oz Radishes
-  2 tsps Chipotle Chile Paste
-  1 Tbsp Light Brown Sugar
-  2 Tbsps Grated Cotija Cheese
-  ¼ cup Sour Cream



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
[blueapron.com/wine](https://blueapron.com/wine)

## 1 Prepare the ingredients & make the salsa

- Place an oven rack in the center of the oven, then 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**.
- Zest the **lime** to get 1 teaspoon (or use the small side of a box grater). Halve the lime crosswise.
- Halve the **tomatoes**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Combine the **halved tomatoes** and **halved radishes** in a bowl; add the **lime zest** and **the juice of 1 lime half**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



## 2 Cook & mash the beans

- Meanwhile, in a medium pan (nonstick, if you have one), heat  $\frac{1}{2}$  **teaspoon 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 frequently, 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** and **the juice of the remaining lime half** until combined. 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

- Meanwhile, 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. Drizzle with **1 teaspoon of olive oil** and season with salt and pepper; turn to coat.
- Toast in the oven 6 to 8 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  $\frac{1}{2}$  **teaspoon of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the chicken is coated and 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!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 730, Total Carbohydrates: 79g, Dietary Fiber: 13g, Added Sugars: 7g, Total Fat: 25g, Saturated Fat: 9g, Protein: 53g, Sodium: 1730mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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