

Black Bean & Caramelized Onion Tacos

with Roasted Zucchini

2 SERVINGS | 30-40 MINS

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Ingredients



4 Flour Tortillas



1 Tbsp Light Brown Sugar



1 Yellow Onion



1/4 cup Sour Cream



1 15.5-oz can Black Beans



1 Zucchini



2 tsps Chipotle Chile Paste



2 oz Monterey Jack Cheese



1 Lime




3 oz Radishes



2 Tbsps Grated Cotija Cheese



10 oz Pork Chorizo 

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **zucchini** into 1/2-inch rounds.
- Halve, peel, and thinly slice the **onion**.
- Drain and rinse the **beans**.
- Grate the **monterey jack** on the large side of a box grater.
- Halve the **lime** crosswise.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a bowl; drizzle with **olive oil** and season with salt and pepper. Stir to combine.
- In a separate bowl, combine the **sour cream** and the **juice of 1 lime half**. Taste, then season with salt and pepper if desired.



2 Roast the zucchini

- Line a sheet pan with foil.
- Place the **zucchini rounds** on the foil. Drizzle with **olive oil** and season with salt and pepper; turn to coat. Arrange in an even layer.
- Roast 10 to 12 minutes, or until lightly browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven.
- Carefully transfer to a bowl; top with the **juice of the remaining lime half**. Stir to coat. Cover with foil to keep warm.
- Reserving the sheet pan, discard the foil.



3 Make the filling

- Meanwhile, in a medium pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion** and **sugar**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until browned and softened.
- Add the **drained beans**, **3/4 cup of water** (carefully, as the liquid may splatter), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally and mashing the beans with the back of a spoon, 7 to 9 minutes, or until thickened and the beans have slightly broken down.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 CUSTOMIZED STEP 3 If you chose Pork Chorizo

- Meanwhile, in a medium pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chorizo**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **sliced onion** and **sugar**. Cook, stirring occasionally, 6 to 8 minutes, or until the chorizo is browned and the onion is softened.
- Add the **drained beans**, **3/4 cup of water** (carefully, as the liquid may splatter), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally and mashing the beans with the back of a spoon, 7 to 9 minutes, or until the beans have slightly broken down and the chorizo is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Make the cheesy tortillas

- Meanwhile, place the **tortillas** on the reserved sheet pan.
- Evenly top with the **grated monterey jack**; season with salt and pepper.
- Toast in the oven 3 to 4 minutes, or until the cheese is melted.
- Carefully transfer to a work surface.



5 Finish & serve your dish

- Assemble the tacos using the **cheesy tortillas**, **filling** (you may have extra filling), **seasoned radishes** (discarding any liquid), and **lime sour cream**.
- Serve the **tacos** with the **roasted zucchini** on the side. Garnish with the **cotija**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 680, Total Carbohydrates: 84g, Dietary Fiber: 14g, Added Sugars: 7g, Total Fat: 29g, Saturated Fat: 13g, Protein: 29g, Sodium: 1680mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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