

Black Bean & Caramelized Onion Tacos

with Roasted Zucchini

2 SERVINGS | 30-40 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



10 oz Pork Chorizo



1 Yellow Onion



¼ cup Sour Cream



1 Tbsp Light Brown Sugar



4 Flour Tortillas



1 Zucchini



1 Lime



2 Tbsps Grated Cotija Cheese



1 15.5-oz can Black Beans



3 oz Radishes



2 oz Monterey Jack Cheese



2 tsps Chipotle Chile Paste



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 & dress 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 a drizzle 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.



4 CUSTOMIZED STEP 3 If you chose Chorizo

- Meanwhile, in a medium pot, heat a drizzle 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

- Carefully 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**, **seasoned radishes** (discarding any liquid), and **lime sour cream**.
- Serve the **tacos** with the **dressed zucchini** on the side. Garnish with the **cotija**. Enjoy!

