

# Oven-Baked Chorizo & Black Bean Tacos

with Cilantro Sauce & Sour Cream

2 or 4 SERVINGS

🕒 25 MINS: 5 MINS ACTIVE  
20 MINS INACTIVE

 Blue Apron

[blueapron.com](https://blueapron.com)



## Ingredients\*

 10 oz Pork Chorizo or 20 oz for 4 servings

 ¼ cup Sour Cream or ½ cup for 4 servings

 2 ½ Tbsps Vegetable Demi-Glace or 5 Tbsps for 4 servings

 4 Flour Tortillas or 8 for 4 servings

 2 oz Shredded Cheddar & Monterey Jack Cheese Blend or 4 oz for 4 servings

 1 15.5-oz can Black Beans or 2 for 4 servings

 4 oz Grape Tomatoes or ½ lb for 4 servings

 ¼ cup Cilantro Sauce or ½ cup for 4 servings

 1 Single-Use Aluminum Tray or 2 for 4 servings

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the base

- Preheat the oven to 450°F.
- Wash and dry the **tomatoes**.
- Drain and rinse the **beans**.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **tomatoes, drained beans, cilantro sauce**, and **demi-glace**. Season with salt and pepper; stir to thoroughly combine.

## 2 Add the chorizo & bake the tray

- Add the **chorizo** (tearing into bite-sized pieces before adding) in an even layer.
- Bake, uncovered, 12 minutes, or until lightly browned.
- Leaving the oven on, remove from the oven.

## 3 Add the cheese

- Evenly top with the **cheese**.
- Return to the oven and bake 3 to 5 minutes, or until cheese is melted and the chorizo is cooked through.
- Remove from the oven.

## 4 Warm the tortillas & serve your dish

- Meanwhile, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer to a work surface and carefully unwrap.
- Serve the **baked tray** with the **warmed tortillas**. Top with the **sour cream**. Enjoy!



When you're finished, rinse and recycle the tray.