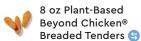


Ingredients*

Customized ingredients



SWAPPED FOR:







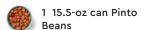


















Cook along on the app

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"Alexa, find Blue Apron recipes."

Prepare the ingredients & make the salsa

- Remove the **honey** from the refrigerator to bring to room temperature.
- · Place an oven rack in the center of the oven; 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.
- Halve the tomatoes.
- Roughly chop the pepper. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the halved tomatoes and as much of the chopped pepper as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- In a separate bowl, combine the **honey** (kneading the packet before opening), 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.

2 Cook & mash the beans

- In a medium pan (nonstick, if you have one), heat a drizzle 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 constantly, 1 to 2 minutes, or until slightly softened.



- Add the drained beans and 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, 4 to 5 minutes, or until slightly thickened.
- \bullet Turn off the heat; stir in the sour cream. 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.

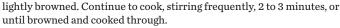
Toast the tortillas

- Meanwhile, place the tortillas on a sheet pan.
- Using a fork, prick the tortillas all over to prevent air bubbles from forming. Drizzle with olive oil and season with salt and pepper; turn to coat.
- · Toast in the oven 4 to 6 minutes, or until lightly browned and crispy.
- · Remove from the oven.



4 Cook & finish the chicken

- Meanwhile, pat the chicken dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 2 to 3 minutes, or until



• Turn off the heat. Add the sauce and stir to coat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 4 If you chose Beyond Chicken®

- Line a sheet pan with foil.
- Place the **tenders** on the foil.
- Bake 7 to 9 minutes, flipping halfway through, or until lightly browned and cooked through.*
- Remove from the oven. Immediately season with salt.
- Transfer to a cutting board. When cool enough to handle, halve
- Transfer to a bowl. Add the sauce and stir to coat. Taste, then season with salt and pepper if desired.

5 Assemble the tostadas & serve your dish

- · Assemble the tostadas using the toasted tortillas, mashed beans, finished chicken, and salsa.
- Serve the tostadas garnished with the cheese and sliced green tops of the scallions. Enjoy!



CUSTOMIZED STEP 5 If you chose Beyond Chicken®

- Assemble the tostadas and serve your dish as directed, using the finished tenders.

*An instant-read thermometer should register 145°F for Beyond Chicken®

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





To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your