Oven-Baked Chorizo & Black Bean Tacos

with Sour Cream & Monterey Jack

4 SERVINGS | 30 MINS: 5 MINS ACTIVE 25 MINS INACTIVE

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Ingredients*

- 18 oz Pork Chorizo
- 8 Flour Tortillas
- ½ lb Grape Tomatoes
- 4 oz Shredded Monterey Jack Cheese
- ½ cup Sour Cream
- ¼ cup Tomato Paste
- 2 15.5-oz cans Black Beans
- 2 Single-Use Aluminum Trays

*Ingredients may be replaced and quantities may vary.

The tray provided should only be used for cooking. It is not suitable for storing ingredients prior to cooking or the finished recipe after baking. Oxidation may occur.

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1 Prepare the ingredients & make the base

- Preheat the oven to 450°F.
- Wash and dry the **tomatoes**.
- Drain and rinse the **beans**.
- Between the two trays, evenly divide the **tomatoes**, **drained beans**, and **tomato paste**.
- Add **2 tablespoons of water** to each tray. Season with salt and pepper; stir to combine.

2 Add the chorizo & bake the trays

- Add the **chorizo** (tearing into bite-sized pieces before adding) in an even layer.
- Bake, uncovered, 12 minutes.
- 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 the cheese is melted and the chorizo is cooked through.
- Remove from the oven.

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

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 trays** with the **warmed tortillas**. Top with the **sour cream**. Enjoy!

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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