

Black Bean & Caramelized Onion Tacos

VEGETARIAN

with Roasted Zucchini

🕒 30-40 MINS | 2 SERVINGS

We're using monterey jack cheese to create a melty layer on top of warm flour tortillas—the perfect base for our smoky, spicy, and rich vegetable filling. To accompany our tacos, we're serving a side of roasted zucchini topped with fresh lime juice for a bright, tangy lift.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



4
FLOUR TORTILLAS



1 15.5-oz can
BLACK BEANS



1
LIME



2 tsp
CHIPOTLE CHILE
PASTE



1 Tbsp
LIGHT BROWN
SUGAR



1/4 cup
SOUR CREAM



1
SWEET ONION



1
ZUCCHINI



3 oz
RADISHES



2 Tbsp
GRATED COTIJA
CHEESE



2 oz
MONTEREY JACK
CHEESE



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **zucchini** into ½-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.
- 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; evenly top with the **juice of the remaining lime half**. Stir to coat. Cover with foil to keep warm.
- Reserving the sheet pan, remove and 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**, **¾ 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 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.
- Bake 3 to 4 minutes, or until the cheese is melted. 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: 83g, Dietary Fiber: 14g, Added Sugar: 7g, Total Fat: 29g, Saturated Fat: 13g, Protein: 29g, Sodium: 1680mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

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

Blue Apron, LLC New York, NY 10005

Share your photos with #blueapron